



2007 PINOTAGE

Background

Nederburg is South Africa's leading and most decorated name in wine, winner of more international and domestic awards than any other in the country. We were recently judged the most successful producer on the SA Trophy Wine Show. The winery itself was an inaugural winner of the International Wine Tourism Award for Cape Town, presented by the Great Wine Capitals Global Network. The brand's universal appeal lies in Nederburg's ability to make classically structured wines with fruit-rich flavours. Our hallmark combination of finesse and fruit is evident in all our wines.

Our winery is supported by an extensive investment in superior plant material, propagated at a dedicated nursery, Ernita, near Wellington; long-standing relationships with supplier growers; ongoing viticultural research; and a cellar that comfortably accommodates production for growth markets, as well as specialist, connoisseur wines. Razvan Macici heads the team as Nederburg cellarmaster. He is supported by two winemakers who work closely under his direction. They are Wim Truter, who produces the red wines and Tariro Masayiti, who makes the whites.

The Winemaster's Reserve Collection

Nederburg's core super-premium wines are accommodated in The Winemaster's Reserve ensemble, named to honour the long-established tradition of winemaking excellence. These classic wines treasure the integrity of our grapes in every step of the wine-growing and winemaking journey. Every glass demonstrates an unwavering commitment to world-class vineyard and cellar skills.

This wine is made from 100% Pinotage grapes.

Vineyards

The grapes were sourced from vineyards in and around the Western Cape. Planted between 1990 and 1998, the vines are grown in decomposed granite, Kroonstad and Swartland soils. The vineyards are situated on south to south-westerly facing slopes, some 80m to 150m above sea level. Grafted onto nematode-resistant rootstock Richter 99, 110 and 101-114, the vines yielded an average of eight to ten tons per hectare.

Winemaking

The grapes were harvested by hand and machine at 23° to 24,5° Balling from the end of January to mid-February. They were crushed and then fermented in temperature-controlled stainless steel tanks at 25°C to 28°C for two weeks. After malolactic fermentation the wine was matured in second- and third-fill oak barrels for a period of 8 to 12 months.

Winemaker

Wim Truter

Colour

Deep red

Bouquet

Plum and cherry aromas with slight oak spices in the background

Palate

Well-balanced, rich fruit flavours with soft tannins and a lingering finish

Food suggestions

Excellent served with pasta, pizza, roast leg of lamb, bobotie and even chocolate

Alcohol

13.85%

Residual sugar

4,36 grams/litre

pH

3,57

Acidity

5,39 grams/litre

Castanhas diversas, lombinho defumado e pão. Jantar em 26/04/2010.