



Nederburg in Paarl is one of South Africa's most awarded wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with bold flavours and classic structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Multi-talented cellar-master Andrea Freeborough leads the team of highly-skilled winemakers who work closely under her direction.

NEDERBURG

Nederburg Cabernet Sauvignon | 2019

THE RANGE:

Nederburg's core range of varietal and blended wines is an expression of its proud legacy of winemaking excellence, dating back to 1791. These classically styled, food-friendly wines with abundant fruit flavours, elegance and finesse, treasure the integrity of the grapes in every step of the wine-growing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills. This wine is made from Cabernet Sauvignon (86%), Cabernet Franc (6%), Petit Verdot (3.8%) and some other red cultivars.

VINEYARDS:

The grapes were sourced from top-performing vineyards situated in the Darling, Stellenbosch, Philadelphia and Paarl wine-growing areas. The vines are grown in granite, sandstone and shale soils, resulting in grapes with a higher natural acidity and resulting freshness. Open vineyard canopies bring about greater sunlight penetration of the grape bunches, contributing to a well-balanced acidity, in turn contributing to better tannin structure and fruit expression as well as deeper colour intensity.

WINEMAKING:

The grapes were harvested at 23° to 25° Balling, from mid-February until the end of March. On arrival at the cellar, the fruit was gently crushed and fermented on the skins in temperature-controlled stainless-steel tanks at 25° to 28° C, for 14 days. Additional oxygen was given during fermentation to add to colour intensity and realise a more polished and accessible tannin structure. The wine was drained from the skins after fermentation. Upon completion of malolactic fermentation, the wine was matured in contact with selected oak for a period of 10 to 12 months. A portion of the wine was matured in a combination of first-, second-, third- and fourth-fill oak barrels.

WINEMAKER: Samuel Viljoen

VARIETY / VARIETIES: Cabernet Sauvignon (86%), Cabernet Franc (6%), Petit Verdot (3.8%), Other varieties (4.2%)

COLOUR: Ruby red.

BOUQUET: An abundance of ripe dark berry fruit and a fine dusting of spice, nuts and oak shavings.

PALATE: A layered, textured mouthful of hedgerow fruits, cassis, light leather and cigar box. Refined, elegant and svelte with a pleasant dryness that add to the long finish.

FOOD SUGGESTIONS: Excellent with robust dishes such as pâtés and steaks, stews and casseroles, roasts and mature cheeses.

RESIDUAL SUGAR: 4.00 g/l **ALCOHOL:** 13.55 %

TOTAL ACIDITY: 5.91 g/l Tartaric **PH:** 3.60

