



SINCE 1791

NEDERBURG

MASTERING WINE



2008 Nederburg II Centuries Cabernet Sauvignon

Background

Tradition and talent blend with passion, precision and patience at Nederburg, where classically structured wines are made with vibrant fruit flavours. Nederburg's hallmark combination of fruit and finesse continues to be rewarded around the world. The Paarl winery has earned five-star ratings for three wines in both the 2013 and 2012 editions of *Platter's South African Wine Guide*. In 2011, Nederburg was chosen as *Platter's* Winery of the Year, with an unprecedented five wines across the multi-tiered range earning five-star ratings. In addition, cellarmaster Razvan Macici was crowned the 2012 Diners Club Winemaker of the Year and the winery itself announced the South African Producer of the Year the 2012 International Wine & Spirits Competition (IWSC). These are just some of the many accolades earned by Nederburg where hand-crafted, micro-cuvées for specialist winelovers and beautifully balanced and accessible wines for everyday enjoyment are made with equal commitment.

Razvan Macici heads the team as Nederburg cellarmaster. He is supported by two winemakers who work closely under his direction. They are Wilhelm Pienaar, who produces the red wines and Wim Truter, who makes the whites.

The II Centuries Collection

A celebration of two centuries of skill, tradition and heritage, II Centuries forms the apex of the multi-tiered range of wines produced by Nederburg. All single-varietal wines, the best of best collection of hand-made wines are produced from grapes sourced from the best vines within top-performing vineyards jointly identified by our highly-skilled winemaking and viticultural teams.

This wine is made entirely from Cabernet Sauvignon grapes.

Vineyards

The grapes were sourced from dryland vineyards in the Simonsberg ward of the Paarl area. The vines, around 31 years old, are situated at altitudes of 300 m to 400 m above sea level. Individual vines were identified and chosen to provide fruit that stand out for exceptional concentration and depth of colour intensity, tannin ripeness and overall balance.

Winemaking

The grapes were harvested by hand at optimum ripeness during February and March. At the cellar the grapes were sorted and de-stemmed. Following few days of cold maceration, the fermentation took place in stainless steel tanks at 24° to 28° C for a period of 10 days. Post fermentation skin contact lasting a month followed. The wine was carefully matured in new French oak barrels for 30 months.

Cellarmaster
Razvan Macici

Winemaker
Wilhelm Pienaar

Colour
Deep dark red

Bouquet
Signature notes of cassis,
tobacco leaf and cigar
box mark this as a classic.

Palate
Richly ripe black fruits harmonise
with oak to produce a generous,
mouth filling profusion of
flavours, tempered by
firm tannins.

Food suggestions
Excellent enjoyed on its own
or served with carpaccio,
coq au vin, roast lamb,
beef and venison.

Alcohol
14,68% by volume

Residual sugar
2,50 grams/litre

pH
3,50

Acidity
5,60 grams/litre