

Nederburg is one of South Africa's leading wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with elegant, fresh flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment.

PRIVATE BIN

Nederburg Private Bin Two Centuries Cabernet Sauvignon | 2019

THE RANGE:

The Private Bin collection, the top end of the Nederburg range, features wines that are all limited-edition, age-worthy, sourced from exceptional fruit and made by hand. Amongst the most famous of these are Nederburg's lauded Cabernet Sauvignons, comprising R163 Cabernet Sauvignon, a single-vineyard reflection of typical Paarl terroir, released only during exceptional vintage years; and Two Centuries Cabernet Sauvignon, a blend of top-quality fruit sourced from the country's diverse coastal wine-growing areas.

VINEYARDS:

The fruit for this wine came from Paarl and Groenekloof. The vines in the Groenekloof ward were planted in 2002 in Tukulu soil on a North Easterly slope with dry land farming practice. Suckering and tipping of the vines ensured good aeration, light penetration and bud fertility. The grapes from Paarl were sourced from the middle slopes of Simonsberg overlooking Simondium in the Paarl region. The vineyards grow in deep red decomposed granite soils ideal for root penetration and good water-holding capacity. The site is low-yielding and produce small-berried, loose bunches picked at a suitable level of phenolic ripeness. While Cabernet bunches tend to be fairly compact, the prevailing micro-climatic conditions were conducive to a looser bunch formation, making for more even ripening.

WINEMAKING:

The grapes were harvested at optimal ripeness. Each block was individually vinified. Upon arrival at the cellar, the grapes were sorted and gently crushed into open-top fermenters. Cold maceration was done for two days with two manual punch-downs a day. The juice was inoculated and fermented at a temperature of 24 to 27°C. Regular mixing of the juice and skins happened daily to get the best colour and tannin structure. After fermentation, the wine was drained from the skins and racked into barrels where it underwent malolactic fermentation. After malolactic fermentation, the wine was racked from the lees and returned to the barrels. The wine was matured in a selection of 100% new French oak barrels for a period of 29 months. After meticulous barrel selection, the chosen combination was blended and prepared for bottling.

WINEMAKER:	Zinaschke Steyn		
VARIETY / VARIETIES:	Cabernet Sauvignon (100%)		
COLOUR:	Vibrant ruby red.		
BOUQUET:	Tempting violet, blue and blackberry aromas and flavours with a subtle cocoa powder depth.		
PALATE:	Confident, structured and rich in the mouth but with a silky sleekness and restrained power and effortless concentration. Seamless and rewarding with a long tail. One for the long haul.		
FOOD SUGGESTIONS:		dishes like Coq au	ef and venison; game bird Vin; red meat pastas, ite.
	and robust chicken mature cheeses, and	dishes like Coq au	Vin; red meat pastas,



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