

Nederburg 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 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 Nederburg team of highly-skilled winemakers who work closely under her direction.



Nederburg
SINCE 1791

MANOR HOUSE

CABERNET SAUVIGNON 2015

THE RANGE *The Manor House ultra-premium collection comprises single varietal wines made from some of Nederburg's best-of-best fruit, inspired by the beautifully proportioned Cape Dutch manor house built in 1800 by Nederburg's founder, Philippus Wolvaart.*

VINEYARDS *The Cabernet Sauvignon grapes were sourced from vineyards in the Paarl and Groenekloof regions. These dry-farmed vines are grown in red/yellow Tukulu/Clovelly soils ideal for root penetration due to its good water-holding capacity and limited compactness. The sites are low-yielding and produced small-berried, loose bunches picked at good phenolic ripeness. The Groenekloof fruit provided the strong aromatic features of the wine and dark fruit flavours, while the Paarl fruit contributed red fruit and gooseberry characters.*

WINEMAKING *The grapes were harvested at 25° Balling and each block was individually vinified. A variety of fermenters were used to create a spectrum of tannin and fruit profiles, contributing to the complexity of the wine. After fermentation, the wine was pressed and racked to barrel. Following malolactic fermentation, the wine was racked off the malolactic lees and returned to barrel. The wine was matured in a combination of new, second- and third-fill French (93%) and American (7%) oak barrels for a period of 18 months prior to blending.*

CELLARMASTER *Andrea Freeborough*

WINEMAKER *Samuel Viljoen*

COLOUR *Dark ruby.*

BOUQUET *Aromas of blackcurrant, cassis, dark chocolate and hints of tobacco leaves and oak spice.*

PALATE *Ripe blackberry and currant, and a hint of oak spice with firm tannins that will soften with time. A well-structured wine that will benefit from further maturation.*

FOOD SUGGESTIONS *Excellent with rosemary-infused lamb, petit poussin with thyme, seared AAA rump, fillet or sirloin, or Châteaubriand.*

RESIDUAL SUGAR 3,14 g/l
ALCOHOL 14,70%
TOTAL ACIDITY 6,22 g/l
PH 3,51

