



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.

THE MANOR HOUSE

Nederburg The Manor House Cabernet Sauvignon | 2018

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 fruit for this wine was sourced from selected top-performing vineyards situated across the coastal region of the Western Cape. The viticulturist works hand-in-hand with the grape growers in managing each vineyard block to ensure the best quality fruit for this wine. The different microclimates and soil types associated with each vineyard add to the complexity of the wine. Each block was picked at optimum ripeness and vinified separately.

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 and American oak barrels for a period of 25 months prior to blending.

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| WINEMAKER: | Samuel Viljoen | | |
| VARIETY / VARIETIES: | Cabernet Sauvignon (100%) | | |
| COLOUR: | Dark ruby density. | | |
| BOUQUET: | Attractive violet floral nose with hedgerow fruit carrying to the palate too. | | |
| PALATE: | Gentle earthy cocoa powder nuance to the refined, statuesque mouthful. Long and rewarding. | | |
| FOOD SUGGESTIONS: | Excellent with rosemary-infused lamb, petit poussin with thyme, seared AAA rump, fillet or sirloin, or Châteaubriand. | | |
| RESIDUAL SUGAR: | 1.24 g/l | ALCOHOL: | 14.69 % |
| TOTAL ACIDITY: | 6.26 g/l Tartaric | PH: | 3.54 |

