

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 refreshing and richly fruited with bold flavours and structure. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Andrea Freeborough was appointed Nederburg cellar-master in 2015 to succeed Razvan Macici, under whom she worked for five years, at an earlier stage of her career. She brings a wealth of experience and a formidable prize-winning track record of her own. She is supported by two winemakers, who work closely under her direction. They are Samuel Viljoen, who produces the red wines, and Natasha Boks, who makes the whites.



# Private Bin

## R163 CABERNET SAUVIGNON 2003

**THE RANGE** The Private Bin label is reserved for those wines sold exclusively on the prestigious annual Nederburg Auction. The wines are all limited-edition, sourced from exceptional fruit and made by hand.

This wine is made from Cabernet Sauvignon grapes.

**VINEYARDS** The grapes were sourced from Paarl vineyards, grown in well-drained, deep red and yellow soils. The wine growers are long-term suppliers with whom Nederburg is jointly involved in continual plant material and vineyard upgrading, ideally matching cultivar with terroir, and also in conducting ongoing improvements in vineyard management.

**WINEMAKING** The fruit was picked at 24° to 24,5° Balling with each block individually vinified. The grapes were fermented on the skins for an average of 10 days and then given additional skin contact of five days. The free run wine was kept separate from the pressed wine, all fermented in small tanks, and manually pumped over. Once spontaneous malolactic fermentation occurred the wine was transferred to wood, where it was racked regularly over the 18 month maturation period. It was aged in a combination of French (80%), Hungarian and American barrels (20%), all new.

**CELLARMASTER** Razvan Macici

**COLOUR** Dark ruby red.

**BOUQUET** Ripe fruit and berries with delicate coffee and chocolate in the background.

**PALATE** Rich and full with plum and cherry flavours supported by wood spice.

**FOOD SUGGESTIONS** Excellent served with pâtés, red meat and game casseroles, roasts and mature soft cheeses.

RESIDUAL SUGAR 2,00 g/l  
ALCOHOL 13,49%  
TOTAL ACIDITY 6,10 g/l  
PH 3,42

