

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 2014

**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 two dry-land sites in the Paarl region. These vineyards grow in red/yellow Tukulu/Clovelly soils ideal for root penetration due to its good water-holding capacity and limited compactness. Both sites are 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. The fruit growing at lower altitudes, contributing 60% to the blend, provided the strong aromatic features and dark fruit flavours, while the fruit from vines situated at a higher altitude provided the red fruit, herbaceous and gooseberry qualities.

**WINEMAKING** The grapes were harvested at optimal ripeness and each block was individually vinified. The grapes were sorted and crushed into stainless steel combi tanks. Cold maceration was done for three days at 10 °C with one pump over a day. The juice was inoculated and fermented at a temperature of 24 °C -26 °C. Regular mixing of the juice and skins with aeration happened daily to get the best colour and tannin structure. After fermentation the wine was drained from the skins. The wine was then racked into barrel 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 new, French oak barrels for a period of 22 months prior to blending.

**CELLARMASTER** Andrea Freeborough

**WINEMAKER** Samuel Viljoen

**COLOUR** Dark ruby red.

**BOUQUET** An abundance of dark fruit, cassis and fruit cake aromas.

**PALATE** Juicy and slightly sweet with ripe blackberry and currant flavours, oak spice and firm, but supple tannins.

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

RESIDUAL SUGAR 3,89 g/l  
ALCOHOL 15,16%  
TOTAL ACIDITY 6,02 g/l  
PH 3,60

