

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.



Private Bin

R163 CABERNET SAUVIGNON 2015

THE RANGE At the top end of the Nederburg range are Private Bin wines, sold exclusively on the prestigious Nederburg Auction that takes place annually on the farm in Paarl. The wines that form part of this special collection are all limited-edition, age-worthy, sourced from exceptional fruit and made by hand. Amongst the most famous of these are Edelkeur, a noble late harvest wine and Eminence, a natural sweet wine. Both were conceived by legendary cellar-master Günter Brözel, and are highly acclaimed, having won numerous international and local awards over the years.

This wine is made from Cabernet Sauvignon grapes.

VINEYARDS The grapes were sourced from Paarl vineyards. The vines grow in red/yellow Tukulu/Clovelly soils ideal for root penetration due to its good water-holding capacity and limited compactness. 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 looser bunch formation, making for more even ripening.

WINEMAKING The grapes were harvested at optimal ripeness and each block was individually vinified. At the cellar, the fruit was sorted and crushed into a combination of roto tanks, foudre and small open-top fermenters. The different fermentation vessels allow for various levels of flavour extraction which adds to the complexity of the wine. Cold maceration was done for three days at 10° C with one cap rotation per day. The juice was inoculated and fermented at 24° to 27° C. Regular mixing of the juice and skins, with aeration, happened daily to achieve the best colour and tannin structure. After fermentation, the wine was drained from the skins and then racked into barrels where it underwent malolactic fermentation. Prior to blending, the wine was matured in a selection of new French oak barrels for a period of 29 months.

CELLARMASTER Andrea Freeborough

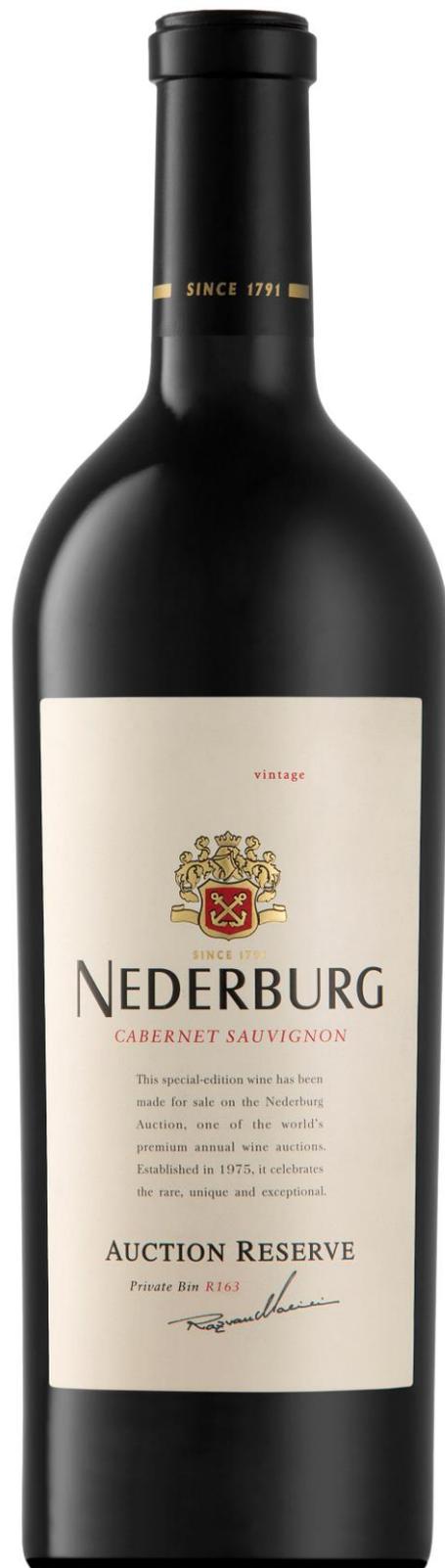
WINEMAKER Samuel Viljoen

COLOUR Dark ruby red.

BOUQUET An abundance of dark fruit and cassis with a hint of violets.

PALATE Juicy and slightly sweet with ripe blackberry and currant flavours, oak spice and firm, but supple tannins. Lingering aftertaste of sweet black cherry.

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



RESIDUAL SUGAR 1,89 g/l

ALCOHOL 14,69%

TOTAL ACIDITY 5,96 g/l

PH 3,51