



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.

PRIVATE BIN

Nederburg Private Bin R163 Cabernet Sauvignon | 2018

THE RANGE:

The Private Bin collection, the top end of the Nederburg range, features wines that are all limited-edition, age-worthy, sourced from exceptional fruit and made by hand. Amongst the most famous of these are Nederburg's lauded Cabernet Sauvignons, comprising R163 Cabernet Sauvignon, a single-vineyard reflection of typical Paarl terroir, released only during exceptional vintage years; and Two Centuries Cabernet Sauvignon, a blend of top-quality fruit sourced from the country's diverse coastal wine-growing areas. This wine is made from Cabernet Sauvignon grapes.

VINEYARDS:

The fruit for this wine came from top-performing vineyards situated in Paarl. These 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 produces 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 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.

WINEMAKER: Samuel Viljoen

VARIETY / VARIETIES: Cabernet Sauvignon (100%)

COLOUR: Deep bold crimson.

BOUQUET: Complex aromas of black cherry, plum, spice and violet, that carry through to the palate.

PALATE: Velvety soft, supple and understated but complex and refined. Beautiful concentration and succulence with balanced oak support.

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

RESIDUAL SUGAR: 2.16 g/l **ALCOHOL:** 14.66 %

TOTAL ACIDITY: 6.57 g/l Tartaric **PH:** 3.49

