



NEDERBURG

Crafted over two centuries.



2010 II CENTURIES CABERNET SAUVIGNON

Background

Tradition and talent blend with passion, precision and patience at Nederburg, where classically structured wines are made with vibrant fruit flavours. Nederburg's hallmark combination of fruit and finesse continues to be rewarded around the world. The Paarl winery has earned five-star ratings for three wines in the both the 2013 and 2012 editions of Platter's South African Wine Guide. In 2011, Nederburg was chosen as Platter's Winery of the Year, with an unprecedented five wines across the multi-tiered range earning five-star ratings. In addition, cellar master Razvan Macici was crowned the 2012 Diners Club Winemaker of the Year and the winery itself announced the South African Producer of the Year at the 2012 International Wine & Spirits Competition (IWSC). These are just some of the many accolades earned by Nederburg where hand-crafted, micro-cuvées for specialist winelovers and beautifully balanced and accessible wines for everyday enjoyment are made with equal commitment.

Razvan Macici heads the team as Nederburg cellar master. He is supported by two winemakers who work closely under his direction. They are Wilhelm Pienaar, who produces the red wines and Natasha Williams, who makes the whites.

II Centuries Collection

A celebration of two centuries of skill, tradition and heritage, II Centuries forms the apex of the multi-tiered range of wines produced by Nederburg. All single-varietal wines, the "best of best" collection of hand-made wines are produced from grapes sourced from the best vines within top-performing vineyards jointly identified by our highly-skilled winemaking and viticultural teams.

This wine is made from Cabernet Sauvignon grapes.

Vineyards

The grapes were sourced from unirrigated vineyards in the Simonsberg ward of the Paarl area. The vines, around 31 years old, are situated at altitudes of 300 m to 400 m above sea level. Individual vines within identified vineyards were chosen to provide fruit that stand out for their and for their exceptional concentration and depth of aromas and flavours as well as their fine balance of fruit, acid and sugar.

Winemaking

The grapes were harvested by hand at 24° Balling during February and March. They were crushed and cool-fermented in temperature-controlled stainless steel tanks at 24° to 28° C for a period of 10 days. Post-fermentation skin contact lasting a month followed. The wine was matured in new Radoux barrels for 30 months.

Winemaker Wilhelm Pienaar	Palate Richly ripe black fruits harmonise with oak to produce a generous, mouthfilling profusion of flavours, tempered by firm tannins	Alcohol 14,90%
Colour Deep ruby red		Residual sugar 2,18 grams/litre
Bouquet Signature notes of cassis, tobacco leaf and cigar box mark this as a classic	Food suggestions Excellent enjoyed on its own or served with carpaccio, coq au vin, roast lamb, beef and venison	pH 3,70
		Acidity 5,74 grams/litre



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