

Nederburg is South Africa's most awarded winery 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.



Two Centuries

2011

CABERNET SAUVIGNON

RANGE BACKGROUND 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

VINEYARDS The grapes for this wine were sourced from unirrigated vineyards in the Simonsberg ward of the Paarl area. The vines, around 33 years old at the time of picking, are situated at altitudes of 300m to 400m above sea level. Individual vines within identified vineyards were chosen to provide fruit that stand out 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. The grape bunches were sorted at the cellar, ensuring that only the best quality berries were crushed. The crushed berries were cool-fermented in temperature-controlled stainless steel tanks at 24° to 28° C for a period of 10 days. The wine was matured in first-fill French oak barrels for 28 months.

CELLARMASTER Andrea Freeborough

WINEMAKER Samuel Viljoen

COLOUR Deep ruby red

BOUQUET Signature notes of cassis, tobacco leaf and cigar box mark this as a classic

PALATE Richly ripe black fruits harmonise with oak to produce a generous, mouthfilling profusion of flavours, tempered by firm tannins.

FOOD SUGGESTIONS Excellent enjoyed on its own or served with carpaccio, coq au vin, roast lamb, beef and venison.

RESIDUAL SUGAR 2,31 g/l

ALCOHOL 14,74%

TOTAL ACIDITY 5,99 g/l

PH 3,55

