



Crafted over two centuries.



2012 NEDERBURG II CENTURIES CABERNET SAUVIGNON

Background

Nederburg blends delicious and refreshing fruit vibrancy with classic structure and refinement and its hallmark combination of fruit and finesse is appreciated worldwide.

The winery consistently earns trophies, medals and accolades at international competitions.

Andrea Freeborough, who worked under cellar-master Razvan Macici, more than a decade ago, has returned to head the winemaking team. 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.

The 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.

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 grapes 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.

Alcohol

14,66% by volume

Total acidity

6,15 grams/litre

Residual sugar

2,31 grams/litre

pH

3,50



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