

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 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

## CABERNET SAUVIGNON 2013

**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 were sourced from two dryland sites in the Paarl region. These vineyards grow in red/yellow Tukulu/Clovelly soils that are ideal for root penetration due to its good water holding capacity. Both sites are low-yielding and produce small berries and loose bunches that were picked at a suitable level of phenolic ripeness. While Cabernet bunches tend to be fairly compact, the prevailing micro-climatic conditions were conducive to a looser bunch formation, making for more even ripening. The fruit growing at lower altitudes contribute 60% to the blend and provide the strong aromatic features and dark fruit flavours. The fruit from vines situated at a higher altitude provide red fruit flavours with herbaceous and gooseberry qualities.

**WINEMAKING** The grapes were harvested at 25° Balling and each block was individually vinified. Open-top fermenters were used for a greater measure of control. Its large surface area provided an excellent ratio between the cap and the wine itself, thereby enhancing colour and eventual flavour. The wine was matured in a selection of new-, second- and third-fill French oak barrels for a period of 30 months prior to blending.

**COLOUR** Deep ruby red.

**BOUQUET** An abundance of dark fruit, cassis and dark chocolate aromas.

**PALATE** Juicy and slightly sweet with ripe blackberry and currant flavours, oak spice and firm, but supple tannins.

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

RESIDUAL SUGAR 3,10 g/l  
ALCOHOL 14,79%  
TOTAL ACIDITY 5,70 g/l  
PH 3,63

