

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 2014

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 optimal ripeness and each block was individually vinified, sorted and crushed into stainless steel tanks. Cold maceration was done for three days at 10°C with one pump-over a day. The juice was inoculated and fermented at a temperature of 24°C to 26°C. Regular mixing of the juice and skins with aeration happened daily to get 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. The wine was then racked from the lees and matured in a selection of new French oak barrels for a period of 22 months prior to blending. Only 4900 litres of this wine were produced.

COLOUR Ruby red.

BOUQUET Signature notes of dark fruit, tobacco leaf and cigar box nuances.

PALATE A generous concentration of rich ripe dark berried fruits dominate the palate and harmonise with oak to produce a generous, mouth-filling profusion of flavours, tempered by firm tannins.

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



RESIDUAL SUGAR 2,29 g/l
ALCOHOL 14,91%
TOTAL ACIDITY 6,08 g/l
PH 3,59