

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.



The Winemasters

CABERNET SAUVIGNON 2015

RANGE BACKGROUND Nederburg's core super-premium wines are accommodated in the Winemaster's Reserve ensemble, named to honour the long-established tradition of winemaking excellence. These classically styled, food-friendly wines with refreshing fruit flavours, elegance and finesse, treasure the integrity of our grapes in every step of the wine-growing and winemaking journey. Every glass demonstrates an unwavering commitment to world-class vineyard and cellar skills.

This wine is made from Cabernet Sauvignon grapes.

VINEYARDS The grapes were sourced from vineyards in and around the Western Cape. Planted between 1990 and 1998, the vines are grown in decomposed granite on a southerly slope, situated some 50 to 150 m above sea level. The vines, grafted onto nematode-resistant rootstock Richter 99 and 110, are grown under dryland conditions while some of the vines received supplementary irrigation from either a micro-irrigation, drip or overhead sprinkler system.

WINEMAKING The grapes were harvested by hand and machine at 23° to 25° Balling from mid-February until the end of March. The fruit was crushed and fermented on the skins in temperature-controlled stainless steel tanks at 25° to 28° C for two weeks. Upon completion of malolactic fermentation the wine was matured in wood for a period of 16 to 18 months.

CELLARMASTER Andrea Freeborough

WINEMAKER Samuel Viljoen

COLOUR Ruby red.

BOUQUET Aromas of red and dark fruit, spicy berries and gentle oak.

PALATE A rich and full-bodied wine with ripe fruit, cherry and delicate oak spice flavours, velvety tannins and a lingering aftertaste.

FOOD SUGGESTIONS Excellent served with robust dishes such as pâtés and steaks, as well as full-bodied dishes such as beef stroganoff, winter stews, roasts and mature cheeses.

RESIDUAL SUGAR 4,50 g/l
ALCOHOL 14,84%
TOTAL ACIDITY 5,66 g/l
PH 3,63

