

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 richly fruited with bold flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Multi-talented cellar-master Andrea Freeborough leads the team of highly-skilled Nederburg winemakers who work closely under her direction.



**Nederburg**  
SINCE 1791

# The Winemasters

## CABERNET SAUVIGNON 2016

**THE RANGE** *The Winemasters ensemble, comprising a top-quality range of varietal offerings, is named to honour the Paarl winery's long-established tradition of winemaking excellence. These classically styled, food-friendly wines with abundant fruit flavours, elegance and finesse, treasure the integrity of the grapes in every step of the wine-growing and winemaking journey. Every drop 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 150m 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 8 to 10 months.*

**CELLARMASTER** *Andrea Freeborough*

**WINEMAKER** *Samuel Viljoen*

**COLOUR** *Ruby red.*

**BOUQUET** *Aromas of sweet red and dark fruit, gentle spicy notes and well-integrated oak nuances.*

**PALATE** *A rich and full-bodied wine with ripe fruit, black 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 3,77 g/l  
ALCOHOL 13,96%  
TOTAL ACIDITY 5,58 g/l  
PH 3,69

