



Nederburg is one of South Africa's leading wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with elegant, fresh flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment.

PRIVATE BIN

Nederburg Private Bin Two Centuries Cabernet Sauvignon | 2020

THE RANGE:

The Private Bin collection, the top end of the Nederburg range, features wines that are all limited-edition, age-worthy, sourced from exceptional fruit and made by hand. Amongst the most famous of these are Nederburg's lauded Cabernet Sauvignons, comprising R163 Cabernet Sauvignon, a single-vineyard reflection of typical Paarl terroir, released only during exceptional vintage years; and Two Centuries Cabernet Sauvignon, a blend of top-quality fruit sourced from the country's diverse coastal wine-growing areas.

VINEYARDS:

Exceptional fruit for this superlative wine came from Paarl and Stellenbosch. The Stellenbosch vines grow in a climate that is mild, with south and east-facing slopes offering natural protection against the late afternoon sun. Cooling breezes from the Atlantic Ocean, that's not far away, ensure rich, slow-growing vines. The soil is predominately medium textured and well-drained with good water-holding capacity. The grapes from Paarl were sourced from the middle slopes of the Simonsberg, overlooking Simondium in the Paarl region. The vineyards grow in deep red decomposed granite soils ideal for root penetration and good water-holding ability. The site is low-yielding and produce small-berried, loose bunches 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.

WINEMAKING:

The grapes were harvested at optimal ripeness. Each block was individually vinified. The grapes were sorted and gently crushed into open-top fermenters. Cold maceration was done for two with two manual punch-downs per day. The juice was inoculated and fermented at a temperature of 24°C to 27°C. Regular mixing of the juice and skins happened daily to get the best colour and tannin structure. After fermentation, the wine was drained from the skins and racked into barrels where it underwent malolactic fermentation. The wine was then racked from the lees and returned to the barrels. The wine was matured in a selection of 100% new French oak barrels for a period of 30 months. After meticulous barrel selection, the chosen combination was blended and prepared for bottling.

WINEMAKER: Zinaschke Steyn

VARIETY / VARIETIES: Cabernet Sauvignon (100%)

TASTING NOTE: A layer cake of a wine! The nose offers cassis, plum, spice, dried herb and a sprinkling of cocoa powder. The palate delivers notes of rich, dark Christmas cake, cedar and a tempting violet florality, all framed by beautifully integrated oak. Refined, suave and supple, it's silky smooth and velvety but also powerful and long. A harmonious and rewarding mouthful which will age with distinction.

FOOD SUGGESTIONS: The temptation is to go big and do a Beef Wellington or standing rib roast but truth be told, this wine is so comfortable and engaging that it will go with a mushroom burger, steak or even a pasta.

RESIDUAL SUGAR: 2.54 g/l **ALCOHOL:** 14.13 %

TOTAL ACIDITY: 5.74 g/l (Tartaric) **PH:** 3.79

