

## Nederburg Cabernet Sauvignon Merlot 2002

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Colour: A young, red colour.

Bouquet: Aromas of blackcurrant, tobacco leaf and mocha.

Taste: Soft and elegant, the palate is laced with ripe fruit and spicy vanilla.

The winemaker suggests serving this wine with oxtail, casseroles, red meat, game, pizza and pasta.

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**variety** : Cabernet Sauvignon | 63% Cabernet Sauvignon, 37% Merlot

**winery** : Nederburg Wines

**winemaker** : Elunda Basson

**wine of origin** : Coastal

**analysis** : alc : 13.73 % vol   rs : 2.45 g/l   pH : 3.44   ta : 6.45 g/l

**type** : Red

**pack** : Bottle

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**ageing** : Ready to drink now, but with further cellaring the wine will gain in complexity and character for the next 10 to 15 years.

**in the vineyard** : The grapes were sourced from bush vines and trellised vineyards in Paarl, Darling and Stellenbosch. Planted between 1990 and 1998 the vines grow on south-westerly slopes situated at between 50 m and 150 m above sea level, in soils originating from decomposed granite. The vines, grafted onto nematode resistant rootstock Richter 99, and R110, are grown under dryland conditions and receive supplementary irrigation by means of an overhead sprinkler system.

**about the harvest**: The grapes were harvested by hand and machine at between 23Â° and 25Â° Balling during February and March.

**in the cellar** : The grapes were fermented on the skins at between 25Â° and 28Â° C for 10 to 14 days in stainless steel tanks. Upon completion of malolactic fermentation the wine was matured in a combination of new, second and third-fill barrels for a period of 8 to 12 months.



### Nederburg Wines

Paarl

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