

Nederburg Cabernet Sauvignon 2003

Colour: Bright ruby.

Bouquet: A mature claret-like nose; smoky and complex, with cassis, wild berry, mocha and sweet vanilla-oak aromas.

Palate: Medium to full-bodied, with perfectly balanced flavours of blackcurrant, a sprig of mint and a long, silky, juicy finish.

This Cabernet Sauvignon is the all-time classic match with roast lamb. Pair with casseroled or braised meats, grilled steaks and even burgers.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Nederburg Wines

winemaker : Elunda Basson

wine of origin : Coastal

analysis : alc : 13.86 % vol rs : 2.50 g/l pH : 3.52 ta : 5.95 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

in the vineyard : The grapes grow in decomposed granite on a southerly slope at between 50 m and 100 m above sea level. The vineyards were planted between 1990 and 1998. The vines, grafted onto nematode resistant rootstock Richter 99 and 110, are grown under dryland conditions. Some of the vines received supplementary irrigation from either micro irrigation, drip or an overhead sprinkler system.

about the harvest: The grapes were harvested by hand and machine at between 23Â° and 25Â° Balling from mid-February to end March.

in the cellar : They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two weeks at between 25Â° and 28Â°C. After malolactic fermentation the wine was matured in wood for about 12 months.



Nederburg Wines

Paarl

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