

## Nederburg Private Bin R163 Cabernet Sauvignon 2003

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2008 Old Mutual Trophy Awards - Bronze Medal (78/100)

International Wine & Spirit Competition 2006 - Silver Best in Class

Veritas 2005 - Bronze

Elunda Basson describes the wine as offering an amalgam of cigar box, blackcurrant, cassis, mint and coffee on the nose opening onto a refined palate of ripe fruit interwoven with complex nuances of oak and supported by firm but soft tannins.

She recommends serving with pÃ¢tÃ©, red meat and game casseroles and roasts and mature soft cheeses.

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**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Nederburg Wines

**winemaker :** Elunda Basson

**wine of origin :** Coastal

**analysis :** alc : 13.49 % vol rs : 2.0 g/l pH : 3.42 ta : 6.1 g/l

**type :** Red **style :** Dry **body :** Full

**pack :** Bottle

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2008 Old Mutual Trophy Awards - Bronze Medal (78/100)

International Wine & Spirit Competition 2006 - Gold Best in Class

Veritas 2005 - Bronze

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**ageing :** She says it is already approachable but has excellent maturation potential.

**in the vineyard :** The grapes were sourced from Darling, Paarl and Stellenbosch vineyards, grown in well-drained, deep red and yellow soils. The wine growers are long-term suppliers with whom Nederburg is jointly involved in continual plant material and vineyard upgrading, ideally matching cultivar with terroir, and also in conducting ongoing improvements in vineyard management. The vines were planted between 1990 and 1997 all trellised on a hedge system and given supplementary irrigation. The average yield was 8 tons/ha .

**about the harvest:** The fruit was picked at 24,5Å° Balling with each block individually vinified.

**in the cellar :** The grapes were fermented on the skins for an average of 10 days and then given additional skin contact of five days. The free run wine was kept separate from the pressed wine, all fermented in small tanks, manually pumped over. Once spontaneous malolactic fermentation occurred the wine was transferred to wood, where it was raked regularly over the 24 month maturation period. It was aged in a combination of French (80%), Hungarian and American barrels, all new.

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### Nederburg Wines

Paarl

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