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Nederburg Private Bin R163 Cabernet Sauvignon 2003



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.

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

2008 Old Mutual Trophy Awards - Bronze Medal (78/100)
International Wine & Spirit Competition 2006 - Gold Best in Class
Veritas 2005 - Bronze

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 betwwen 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 24,5Â° 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, manualy pumped over. Once spontaneous malolactic fermentation occurred the wine was transferred to wood, where it was racked regularly over the 24 month maturation period. It was aged in a combination of French (80%), Hungarian and American barrels, all new.

Nederburg Wines
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