

## Nederburg Private Bin R111 Cabernet Franc 2001

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### Veritas 2005 - Bronze

Colour: Deep ruby with a slight purple tinge.

Nose: A captivating fruit bouquet with chocolate and tobacco and a grassy undertone.

Palate: The aromas are repeated in the mouth with notes of strawberry and chocolate. The wine is mouth filling with soft tannins and a lingering aftertaste.

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

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**variety :** Cabernet Franc | Cabernet Franc

**winery :** Nederburg Wines

**winemaker :** Elunda Basson

**wine of origin :** Coastal

**analysis :** alc : 13.82 % vol    rs : 2.0 g/l    pH : 3.24    ta : 6.27 g/l

**type :** Red    **style :** Dry

**pack :** Bottle    **closure :** Cork

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

**in the vineyard :** The grapes were sourced from Durbanville vineyards, grown in well-drained, deep red 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.

**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 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

Paarl

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