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Nederburg Private Bin R163 Cabernet Sauvignon 2001

International Wine & Spirit Competition 2006 - Silver Best in Class
Colour: Dense plum-coloured Cabernet with a garnet tinge.
Bouquet: Shows subtle berries with prominent red cherry fruit, touches of Cabernet grassiness, and a hint of fragrant violet.
Palate: The palate is in complete harmony with softly-rounded dark-berry fruit, fleshy and full in body. Well-integrated oak has lent some attractive cigar box touches and given the tannins the softness and approachability.

Serve with roast chicken, hearty winter soups, casual steaks, veal and lamb chops.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Nederburg Wines
winemaker : R Macici
wine of origin : Western Cape
analysis : **alc :** 14.2 % vol **rs :** 2.8 g/l **pH :** 3.5 **ta :** 6.3 g/l **va :** 0.73 g/l **so2 :** 64 mg/l **fso2 :** 24 mg/l
type : Red **style :** Dry **body :** Full
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 sourced from Darling, Paarl and Stellenbosch vineyards, grow in well-drained, deep red and yellow soils, planted between 1990 and 1997.

about the harvest: The grapes were harvested by hand at 24,5Â° Balling and each block individually vinified.

in the cellar : The grapes were fermented on their skins for an average of 10 days and then given additional skin contact for 5 days. The free run juice was kept separate from the pressed juice, 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 a 24 month maturation period. The wine was aged in a combination of French (80%), Hungarian and American barrels.

Nederburg Wines
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