

## Nederburg Manor House Cabernet Sauvignon 2004

International Wine & Spirit Competition 2006 - Gold Best in Class

Swiss International Air Lines Wine Awards 2006 "Bronze"

Colour: Deep red.

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 casserole or braised meats, grilled steaks, and even burgers.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Nederburg Wines

winemaker : Elunda Basson

wine of origin : Coastal

analysis : alc : 14.00 % vol   rs : 4.4 g/l   pH : 3.55   ta : 5.64 g/l

type : Red   wooded

pack : Bottle

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**in the vineyard :** The fruit for this wine grows 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.

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

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



### Nederburg Wines

Paarl

021 862 3104

[www.nederburg.com](http://www.nederburg.com)