

Nederburg Cabernet Sauvignon 2004

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 casseroled or braised meats, grilled steaks and even burgers.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Nederburg Wines

winemaker : Elunda Basson

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.4 g/l pH : 3.55 ta : 5.64 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Nederburg is South Africa's leading and most decorated winery, winner of more international and domestic awards than any other in the country. It has also been rated one of South Africa's best loved brands by WINE magazine, while the winery itself won the International Wine Tourism Award for Cape Town in the 2004 Great Wine Capitals Global Network Awards, presented in Melbourne.

Its universal appeal lies in Nederburg's ability to make classically structured wines with fruit-rich flavours. Our hallmark combination of finesse and fruit is evident in all our wines.

Our winery is supported by an extensive investment in superior plant material, propagated at a dedicated nursery, Ernita, near Wellington; long-standing relationships with supplier growers; ongoing viticultural research; and a cellar that comfortably accommodates production for growth markets, as well as specialist, connoisseur wines.

Razvan Macici heads the team as Nederburg cellar master. He is supported by two winemakers who work closely under his direction. They are Elunda Basson, who produces the red wines and Tariro Masayiti, who makes the whites.

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

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