

Nederburg Manor House Cabernet Sauvignon 2005

2007 International Wine Challenge â€” Commended

Colour: Ruby with red edges.

Bouquet: Blackberry with blackcurrant, chocolate and mocha aromas, tempered by soft oak vanillins.

Palate: A medium to full-bodied wine with ripe fruit, delicate oak spices and firm tannins.

Serve with robust dishes such as pÃ¢tÃ©s, steaks, beef stroganoff, winter stews, roasts and mature cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Nederburg Wines

winemaker : Elunda Basson

wine of origin : Coastal

analysis : alc : 14.00 % vol rs : 1.45 g/l pH : 3.68 ta : 6.41 g/l

type : Red style : Dry body : Medium taste : Fruity wooded

pack : Bottle closure : Cork

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in the vineyard : Planted between 1980 and 1999, the vineyards grow in decomposed granite on a southerly slope, situated at an altitude of 100 m t o 150 m. Grafted onto nematode - resistant rootstock Richter 99 and 110, the vines grow mostly under dryland conditions. Some of the vines received supplementary irrigation from either micro-irrigation, drip or an overhead sprinkler system.

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

in the cellar : They were crushed and then cool-fermented on the skins in temperature-controlled stainless steel tanks for two to three weeks at between 25Â° and 28Â°C. After malolactic fermentation the wine was matured in wood for a period of 12 months.



Nederburg Wines

Paarl

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