

Nederburg Private Bin R163 Cabernet Sauvignon 2004

2008 Old Mutual Trophy Awards - Silver Medal (80/100)

2007 Old Mutual Trophy Wine Awards - Silver Medal (84/100)

Colour: Deep purple-ruby.

Bouquet: Captivatingly fruity with a prominent blackcurrant, cassis, mint and coffee character.

Palate: Smooth and aromatic, with a pleasing sense of ripeness and intensity. Well-structured and well-balanced with unmistakable elegance.

Serve with Indian food, such as red hot Madras sauce and some cheeses, like Gruyere, Beaufort and mature Caerphilly.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Nederburg Wines

winemaker : Elunda Basson

wine of origin : Coastal

analysis : alc : 14,56 % vol rs : 3.99 g/l pH : 3.58 ta : 6.28 g/l

type : Red **style :** Dry **body :** Full

pack : Bottle **closure :** Cork

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in the vineyard : The grapes were sourced from Darling, Durbanville and Philadelphia vineyards planted between 1990 and 1997, grown in well-drained, deep red and yellow soils.

about the harvest: The fruit was harvested by hand at 24,5Å° Balling with each block individually vinified.

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 raked regularly over the 18 month maturation period. It was aged in a combination of French (80%), Hungarian and American barrels, all new.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com