

## Nederburg The Winemasters Reserve Cabernet Sauvignon 2006

Colour: Dark Ruby.

Bouquet: Berry fruit mingled with chocolate and mocha, and soft oak vanilla in the background.

Palate: A full-bodied wine with ripe fruit and delicate oak spices, firm tannins and a lingering aftertaste.

Serve with robust dishes from pâtés to steaks, as well as full-bodied dishes such as 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 : 14.55 % vol    rs : 3.30 g/l    pH : 3.61    ta : 5.79 g/l

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

**pack** : Bottle    **closure** : Cork

### in the vineyard :

Planted between 1990 and 1998, the grapes were sourced from vineyards grown in decomposed granite, and are situated on a southerly slope at altitudes of 50 m to 100 m. The vines, grafted onto nematode-resistant rootstock Richter 99 and 110, are grown 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** : After harvesting the grapes were crushed and then cool-fermented on the skins in temperature-controlled stainless steel tanks for 14 days at between 25Â° and 28Â°C. After malolactic fermentation the wine was matured in wood for a period of 12 months.



## Nederburg Wines

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