

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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