

Nederburg Manor House Cabernet Sauvignon 2006

Aromas of mint, cigar box, blackcurrant, cassis, chocolate and mocha open onto a smooth palate of ripe blackberry and currant fruits interwoven with oak. Tannins are firm but supple and help create a wine that seduces the senses.

Serve with elegant, simply flavoured dishes, such as rosemary-infused lamb, free range chicken or petit poussin with thyme, seared grade AAA rump, fillet or sirloin or with Chateaubriand.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Nederburg Wines

winemaker : Wim Truter

wine of origin : Coastal

analysis : alc : 14.89 % vol rs : 2.74 g/l pH : 3.52 ta : 6.10 g/l

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

pack : Bottle **closure :** Cork

in the vineyard :

The grapes were sourced from two dryland sites in Paarl, established in red/yellow Tukulu/Clovelly soils with good water-holding capacity and no compactness and thus ideal for root penetration. Both sites are low-yielding and produced small-berries, loose bunches, and picked at good phenolic ripeness. While Cabernet bunches tends to be fairly compact, the prevailing micro-climatic conditions were conducive to a looser bunch formation, making for a more even ripening. The lower altitude fruit contributing 60% to the blend, providing the strong aromatic features and dark fruit flavours, while the higher-lying fruit gave the red fruit, herbaceous and gooseberry qualities.

about the harvest: The grapes were harvested at 25Å° Balling.

in the cellar :

The grapes was fermented in open-top fermenters. The wine was matured in a combination of new, second-fill and third-fill small French oak vats for 14 months before blending.



Nederburg Wines

Paarl

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