

## Nederburg Manor House Cabernet Sauvignon 2007

Colour: Dark ruby

Bouquet: Aromas of blackcurrant, cassis, chocolate and mocha.

Palate: Ripe blackberry and currant, mocha and a hint of oak spices with firm, but supple tannins.

Excellent served rosemary-infused lamb, free range chicken or petit poussin with thyme, seared 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 : 14.01 % vol   rs : 2.83 g/l   pH : 3.68   ta : 6.14 g/l

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

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

2009 Berlin Wine Trophy - Gold Medal

**in the vineyard** : The grapes were sourced from two dryland sites in the Paarl region. The vineyards are grown in red/yellow Tukulu/Clovelly soils ideal for root penetration due to its good water-holding capacity and limited compactness. Both sites are low-yielding and produced small-berried, loose bunches picked at good phenolic ripeness. While Cabernet bunches tend 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, provided the strong aromatic features and dark fruit flavours, while the higher altitude fruit provided the red fruit, herbaceous and gooseberry qualities.

**about the harvest**: The grapes were harvested at 25° Balling and each block was individually vinified.

**in the cellar** : Open-top fermenters were used for a greater measure of control. Their large surface area provided an excellent ratio between the cap and the wine itself, thereby enhancing colour and eventual flavour. The wine was matured in a combination of new-, second- and third-fill small, French oak vats for a period of 12 to 14 months prior to blending. It received a light egg-white fining before filtration.



### Nederburg Wines

Paarl

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