

Nederburg The Winemasters Reserve Cabernet Sauvignon 2007

Colour: Ruby Red.

Bouquet: Blackberries and currants with dark violets and nuances of oak in the background.

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

Robust dishes such as patés and steaks, as well as fullbodied dishes such as beef stroganoff, winter stews, roasts and mature cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Nederburg Wines

winemaker : Wim Truter

wine of origin : Coastal

analysis : alc : 14.16 % vol rs : 3.80 g/l pH : 3.66 ta : 6.03 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from vineyards in the Western Cape region. Planted between 1990 and 1998, these vines are grown in decomposed granite on a southerly slope, situated at altitudes of 50m to 150m above sea level. The vines, grafted onto nematode-resistant rootstock Richter 99 and 110, are grown under dryland conditions while some of the vines received supplementary irrigation from either micro-irrigation, drip or and overhead sprinkler system.

about the harvest: The grapes were harvested by hand and machine between 23° and 25° 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 25° and 28°C. After malolactic fermentation the wine was matured in wood for a period of 12 months.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com