

Nederburg Private Bin Cabernet Sauvignon 2006

Colour: Ruby

Bouquet: Aromas of blackcurrants, cherries, dark chocolate and mocha.

Palate: An abundance of prune, blackcurrant and cherry aromas supported by pleasant wood spices.

Excellent served with pâté, red meat and game casseroles, roasts and mature soft cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Nederburg Wines

winemaker : Wim Truter

wine of origin : Coastal

analysis : alc : 14.73 % vol rs : 3.5 g/l pH : 3.59

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

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from Darling and Philadelphia vineyards, grown in well-drained, deep red and yellow soils.

about the harvest: The fruit was picked at 24,5° Balling with each block individually vinified.

in the cellar : Each vineyard block is individually vinified. The grapes were fermented on the skins for an average of 10 days and additional skin contact was allowed for another five days. The free-run juice was kept separate from the pressed wine, all fermented in small tanks and pumped over manually. Once spontaneous malolactic fermentation occurred the wine was transferred to wood, where it was racked regularly over the maturation period of 18 months. The wine was aged in a combination of French, Hungarian and American barrels, all new.



Nederburg Wines

Paarl

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