

## Nederburg The Winemasters Reserve Cabernet Sauvignon 2008

Colour: Deep ruby.

Bouquet: Aromas of blackcurrants and cherries with nuances of vanilla in the background

Palate: A full-bodied wine with ripe fruit, cherry and delicate oak spice flavours, firm tannins and a lingering aftertaste

Excellent served with robust dishes such as patés and 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** : Wim Truter

**wine of origin** : Coastal

**analysis** : **alc** : 14.44 % vol **rs** : 3.8 g/l **pH** : 3.69 **ta** : 5.7 g/l

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

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

**in the vineyard** : The grapes were sourced from vineyards in and around the Western Cape. Planted between 1990 and 1998, the vines are grown in decomposed granite on a southerly slope, situated some 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 a micro-irrigation, drip or overhead sprinkler system.

**about the harvest**: The grapes were harvested by hand and machine at 23° to 25°  
Balling from mid-February until the end of March.

**in the cellar** : Each vineyard block was individually vinified. 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

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