

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

Paarl

021 862 3104

www.nederburg.com

