

FIFA 2010 Cabernet Sauvignon 2007

Colour: Dark red with mature edges.

Bouquet: Aromas of blackberries, currants and dark violets with nuances of oak in the background.

Palate: Mouth-filling, rich and full with ripe fruit, coffee, cigar box and delicate oak spice flavours, firm.

Excellent served with robust dishes such as pâtés, steaks, beef stroganoff, winter stews, roasts and mature cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Nederburg Wines

winemaker : Wim Truter

wine of origin :

analysis : alc : 14.36 % vol rs : 3.01 g/l pH : 3.63 ta : 6.22 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : The vineyards (viticulturist: Henk van Graan)

Cellarmaster Razvan Macici rates the 2007 vintage as the best of the decade so far. The grapes were sourced from vineyards in the Darling and Philadelphia areas. The vineyards were planted between 1990 and 1999 on sunny southern slopes between 50m and 150m above sea level in a combination of Tukulu, Clovelly, Hutton and Oakleaf soils. The Darling grapes, grafted onto nematode-resistant rootstock Richter 99 and 110, grow under dryland conditions, while the Philadelphia vines receive supplementary irrigation.

about the harvest: The grapes were harvested at 23° to 24° Balling from mid-February until the end of March.

in the cellar : The fruit was crushed, destemmed and then fermented on the skins in temperature controlled stainless steel tanks for a period of two weeks between 26°C and 28°C. After the malolactic fermentation was completed the wine was transferred to wood. The maturation took place for over 12 months in a combination of French, Romanian and American oak barrels.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com