

Nederburg Cabernet Sauvignon Reserve 1998

The wine has a deep colour, eucalyptus and dark berries on the nose with hints of coffee and chocolate. A true New World style of wine with loads of prominent fruit and soft tannins. This wine is perfectly balanced with creamy vanilla flavours. Enjoy Nederburg Reserve Cabernet Sauvignon with pâté, mature cheese, pasta dishes, oxtail, beef Stroganoff, roast leg of lamb or roast venison.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Nederburg Wines

winemaker : Elunda Loubser

wine of origin : Coastal

analysis : alc : 12.89 % vol rs : 2.04 g/l pH : 3.70 ta : 5.90 g/l



ageing : Ready to drink now, it has excellent maturation potential for ten to fifteen years.

in the vineyard : This vintage was one of the best years in South Africa for red wines. The Nederburg Cabernet Sauvignon Reserve 1998 was made from grapes picked in specially selected vineyards where vineyard practices are carefully monitored.

in the cellar : After two weeks of maturation on the skins, only the free-run juice underwent malolactic fermentation before being matured for fourteen months in French oak.

Nederburg Wines

Paarl

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