

Nederburg The Winemasters Reserve Cabernet Sauvignon 2016

Colour: Ruby red.

Bouquet: Aromas of sweet red and dark fruit, gentle spicy notes and well integrated oak nuances.

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

Excellent served with robust dishes such as pâtés 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 : Samuel Viljoen

wine of origin : Western Cape

analysis : alc : 13.96 % vol rs : 3.77 g/l pH : 3.69 ta : 5.58 g/l

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

pack : Bottle **size** : 750ml **closure** : Cork

Nederburg's core super-premium wines are accommodated in the Winemaster's Reserve ensemble, named to honour the long-established tradition of winemaking excellence. These classically styled, food-friendly wines with refreshing fruit flavours, elegance and finesse, treasure the integrity of our grapes in every step of the wine-growing and winemaking journey. Every glass demonstrates an unwavering commitment to world-class vineyard and cellar skills.

This wine is made from Cabernet Sauvignon grapes.

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 50 to 150 m 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° - 25° Balling from mid-February until the end of March.

in the cellar : The fruit was crushed and fermented on the skins in temperature-controlled stainless steel tanks at 25° to 28° C for two weeks. Upon completion of malolactic fermentation the wine was matured in wood for a period of 8 to 10 months.

Cellarmaster: Andrea Freeborough

Nederburg Wines

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