wine.co.za
easiest way to buy wine

Nederburg Manor House Cabernet Sauvignon 2016

Colour: Dark ruby
Bouquet: Aromas of blackcurrant, cassis, dark chocolate and hints of tobacco leaves and oak spice.
Palate: Ripe blackberry and currant, and a hint of oak spice with firm tannins that will soften with time. A well-structured wine that will benefit from further maturation.

Excellent with rosemary-infused lamb, petit poussin with thyme, seared AAA rump, fillet or sirloin, or Châteaubriand



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Nederburg Wines
winemaker : Samuel Viljoen
wine of origin :
analysis : **alc :** 14.27 % vol **rs :** 1.94 g/l **pH :** 3.65 **ta :** 5.55 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

The Manor House ultra-premium collection comprises single varietal wines made from some of Nederburg's best-of-best fruit, inspired by the beautifully proportioned Cape Dutch manor house built in 1800 by Nederburg's founder, Philippus Wolvaart. This wine is made from Cabernet Sauvignon grapes

in the vineyard : The fruit for this wine was sourced from selected top performing vineyards situated across the coastal region of the Western Cape. The viticulturist works hand-in-hand with the grape growers in managing each vineyard block to ensure the best quality fruit for this wine. The different microclimates and soil types associated with each vineyard add to the complexity of the wine. Each block was picked at optimum ripeness and vinified separately

about the harvest: The grapes were harvested at 25° Balling.

in the cellar : A variety of fermenters were used to create a spectrum of tannin and fruit profiles, contributing to the complexity of the wine. After fermentation, the wine was pressed and racked to barrel. Following malolactic fermentation, the wine was racked off the malolactic lees and returned to barrel. The wine was matured in a combination of new, second- and third-fill French and American oak barrels for a period of 21 months prior to blending.

Cellarmaster: Andrea Freeborough

Nederburg Wines
Paarl
021 862 3104
www.nederburg.com