

Nederburg Two Centuries Cabernet Sauvignon 2015

Colour: Deep ruby red.

Bouquet: Signature notes of dark plums and berries, with hints of dark chocolate.

Palate: A generous concentration of rich, ripe and sweet dark berried fruits dominate the palate and harmonise with oak to produce a generous, mouth filling profusion of flavours, tempered by firm tannins. Excellent maturation potential.

Delicious with carpaccio, coq au vin, roast lamb, beef and venison.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Nederburg Wines

winemaker : Samuel Viljoen

wine of origin : Western Cape

analysis : alc : 14.72 % vol rs : 1.84 g/l pH : 3.55 ta : 5.83 g/l

type : Red **style** : Dry **wooded**

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

A celebration of two centuries of skill, tradition and heritage, Two Centuries forms the apex of the multi-tiered range of wines produced by Nederburg. All single-varietal, including only a Cabernet Sauvignon and Sauvignon blanc, this “best of best” luxury collection of hand-made wines are produced from grapes sourced from the best vines within top-performing vineyards, jointly identified by Nederburg’s highly skilled winemaking and viticultural teams. These site-specific ultra-premium wines that express outstanding terroir are released only in exceptional vintages.

in the vineyard : The grapes were sourced from two dryland sites in the Paarl region. These vineyards grow in red/yellow Tukulu/Clovelly soils ideal for root penetration due to its good water-holding capacity and limited compactness. Both sites are low-yielding and produce small-berried, loose bunches picked at a suitable level of phenolic ripeness. While Cabernet bunches tend to be fairly compact, the prevailing micro-climatic conditions were conducive to a looser bunch formation, making for more even ripening.

about the harvest: The grapes were harvested at optimal ripeness and each block was individually vinified.

in the cellar : The grapes were sorted and crushed into various types of tanks as well as open top one-ton fermenters. The different fermentation vessels allow for diverse levels of extraction, which adds to the complexity of the wine. Cold maceration was done for two days at 10°C with one cap rotation per day. The juice was inoculated and fermented at a temperature of 24° C to 27° C. Regular mixing of the juice and skins, with aeration, took place daily to achieve optimal colour and tannin structure. After fermentation, the wine was drained from the skins and then racked into barrels where it underwent malolactic fermentation. It was then transferred from the lees and returned to the barrels. The wine was matured in a selection of 66% new French oak and 34% thirdfill American oak barrels for a period of 29 months prior to blending.



Nederburg Wines

Paarl

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