

Nederburg Manor House Cabernet Sauvignon 2016

Ruby red. An abundance of ripe red berry fruit and dark chocolate aromas with nuances of oak in the background. A medium-bodied wine with ripe fruit and delicate oak spice flavours, firm tannins and a lingering, youthful aftertaste. Excellent drinkability.

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 : Western Cape

analysis : alc : 13.19 % vol rs : 8.44 g/l pH : 3.72 ta : 5.64 g/l

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

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

Juicy, smooth-drinking and well-balanced premium wines inspired by the harmonious, graceful lines of Nederburg's Hshaped Cape Dutch manor house, built in 1800.

Available in Europe and the UK

in the vineyard : The grapes were sourced from vineyards across 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.

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

in the cellar : The grapes were harvested by hand and machine at 22° to 23.5° Balling from mid-February until the end of March. The fruit was crushed and then cool-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 contact with French and American oak for a period of five months.

CELLARMASTER Andrea Freeborough



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