

## Nederburg The Manor Cabernet Sauvignon 2016

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

An ideal partner to robust dishes from pâtés to steaks, as well as full-bodied dishes such as beef stroganoff, winter stews, roasts and mature cheeses.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon

**winery :** Nederburg Wines

**winemaker :** Samuel Viljoen

**wine of origin :** Western Cape

**analysis :** alc : 13.78 % vol   rs : 6.91 g/l   pH : 3.63   ta : 5.60 g/l

**type :** Red   **style :** Dry   **body :** Full   **taste :** Fragrant

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

Soft, juicy, smooth-drinking, well-balanced premium wines inspired by the harmonious, graceful lines of Nederburg's H-shaped Cape Dutch manor house, built in 1800.

*Available: Europe/UK*

**in the vineyard :** The grapes were sourced from vineyards in the warm Paarl and Wellington areas in the Western Cape. Planted between 1990 and 1998, the vines are grown in soil originating from decomposed granite on southerly facing slopes, situated some 50m to 100m above sea level. Grafted onto nematode-resistant rootstock Richter 99 and 110, the vines are grown under dryland conditions and, when necessary, receive supplementary irrigation from either micro- or drip-irrigation or an overhead sprinkler system.

**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 four months.

CELLARMASTER Andrea Freeborough



### Nederburg Wines

Paarl

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