

Nederburg Private Collection Cabernet Sauvignon 2015

Dark ruby. Aromas of blackcurrant, cassis, dark chocolate and hints of tobacco leaves and oak spice. 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 | Cabernet Sauvignon

winery : Nederburg Wines

winemaker : Samuel Viljoen

wine of origin : Western Cape

analysis : alc : 14.70 % vol rs : 3.14 g/l pH : 3.51 ta : 6.22 g/l

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

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

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with bold flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Multi-talented cellar-master Andrea Freeborough leads the team of highly-skilled Nederburg winemakers who work closely under her direction.

Private Collection is an ultra-premium ensemble of five single varietal wines and a blend, produced from top-performing vineyards, and exclusive to travel retail. Our viticultural and winemaking teams work jointly to identify fruit in each vineyard for this luxury range. Hand-picked grapes that stand out for their fine balance of fruit, acid and sugar, for their exceptional concentration and depth of aromas are reserved for Private Collection wines.

Available: Travel retail exclusive

in the vineyard : The grapes were sourced from two dryland sites in the Paarl and Groenekloof regions. The vineyards are grown in red/yellow Tukuluv/Clovelly soils ideal for root penetration due to its good water-holding capacity and limited compactness. Both sites are low-yielding and produced small-berried, loose bunches picked at good phenolic ripeness.

in the cellar :

The grapes were harvested at 25° Balling and each block was individually vinified. 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 oak barrels for a period of 18 months prior to blending.

CELLARMASTER Andrea Freeborough

Nederburg Wines

Paarl

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