

## Nederburg Private Collection Cabernet Sauvignon 2016

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 : 14.27 % vol   rs : 1.94 g/l   pH : 4.65   ta : 5.55 g/l

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

**pack :** Bottle   **size :** 0   **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 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.

**in the cellar :**

The grapes were harvested at 25° Balling. 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

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