

Nederburg Manor House Cabernet Sauvignon 2017

Dark ruby. Aromas of blackcurrant, cassis, black cherry, pepper dew and hints of tobacco leaf 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 | 100% Cabernet Sauvignon

winery : Nederburg Wines

winemaker : Samuel Viljoen

wine of origin : Western Cape

analysis : alc : 14.78 % vol rs : 1.49 g/l pH : 3.63

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

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

The Manor House ultra-premium collection comprises single varietal wines made from some of Nederburg's best-of-best fruit, inspired by the beautifully proportioned Cape Dutch manor house built in 1800 by Nederburg's founder, Philippus Wolvaart. This wine is made from Cabernet Sauvignon grapes.

Available: Quebec/Europe/United Kingdom – and at the brand home, Nederburg Visitors' Centre

in the vineyard : The fruit for this wine was sourced from selected top-performing vineyards situated across the coastal region of 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. Each block was picked at optimum ripeness and vinified separately.

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 and American oak barrels for a period of 25 months prior to blending.

CELLAR-MASTER Andrea Freeborough (previous cellar-master)



Nederburg Wines

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