

## Nederburg Private Collection 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** :

**analysis** : alc : 14.78 % vol   rs : 1.49 g/l   pH : 3.63   ta : 6.28 g/l

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

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

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: Duty-free exclusive*

**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

Paarl

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