

Nederburg Varietal Cabernet Sauvignon 2018

Colour: Ruby red

Bouquet: An abundance of red berry fruit and dark chocolate aromas with nuances of oak in the background

Palate: A medium-bodied wine with ripe fruit and delicate oak spice flavours, firm tannins and a lingering, youthful aftertaste. Excellent drinkability

An ideal partner to robust dishes from pâtés to steaks, as well as winter stews and casseroles, roasts and mature cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Nederburg Wines

winemaker : Samuel Viljoen

wine of origin : Western Cape

analysis : alc : 13.19 % vol rs : 8.44 g/l pH : 3.72 ta : 5.64 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded**

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

Nederburg is one of South Africa's leading wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with elegant, fresh flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Talented cellar-master Lizelle Gerber leads a team of highly-skilled winemakers who work closely under her direction.

Soft and approachable premium wines inspired by more than two centuries of winemaking begun by Nederburg's founder, Philippus Wolvaart, who bought the land in Paarl in 1791.

Available in Germany

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.

about the harvest: The grapes were harvested by hand and machine at 22° to 23.5° Balling from mid-February until the end of March.

in the cellar : 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 five months.

CELLAR-MASTER: Andrea Freeborough (previous cellar-master)

Nederburg Wines

Paarl

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