

Nederburg 1791 Cabernet Sauvignon 2019

Colour: Ruby red.

Bouquet: An abundance of ripe dark berry fruit and dark chocolate aromas with nuances of cassis.

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 : 12.99 % vol rs : 7.66 g/l pH : 3.62 ta : 5.87 g/l

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

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

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. This wine is made from Cabernet Sauvignon grapes.

Available in Europe and the United Kingdom

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 eight months.

CELLAR-MASTER: Lizelle Gerber



Nederburg Wines

Paarl

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