

Nederburg Private Bin Two Centuries Cabernet Sauvignon 2017

Colour: Scarlet red.

Bouquet: Elegant, ripe black berried fruits with a touch of tobacco leaf and cigar box from oak maturation.

Palate: This stellar vintage impresses with its silky texture and its superb equilibrium of fruit, integrated oak and acidity. Harmonious, classical and refined, the layered, svelte mouthful lingers long.

Delicious with carpaccio, coq au vin, roast lamb, beef and venison.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Nederburg Wines

winemaker : Samuel Viljoen

wine of origin : Western Cape

analysis : alc : 14.85 % vol rs : 1.7 g/l pH : 3.66 ta : 6.13 g/l

type : Red **style :** Dry **body :** Full **wooded**

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

The Private Bin collection, the top end of the Nederburg range, features wines that are all limited-edition, age-worthy, sourced from exceptional fruit and made by hand. Amongst the most famous of these are Nederburg's lauded Cabernet Sauvignons, comprising R163 Cabernet Sauvignon, a single-vineyard reflection of typical Paarl terroir, released only during exceptional vintage years; and Two Centuries Cabernet Sauvignon, a blend of top-quality fruit sourced from the country's diverse coastal winegrowing areas.

in the vineyard : The grapes for this wine were sourced from two locations: Groenekloof (Darling) and Simondium (Paarl). The Groenekloof vines, farmed under dryland conditions, were planted in 2002 on a north-easterly slope in Tukulu soil. Suckering and tipping of the vines ensured good aeration, light penetration and bud fertility. The Simondium fruit came from vineyards situated on the middle slopes of the Simonsberg. These vines grow in deep red decomposed granite soils ideal for root penetration and good water-holding capacity. The site is low-yielding and produce small-berried, loose bunches picked at a suitable level of phenolic ripeness. While cabernet bunches tend to be fairly compact, the prevailing micro-climatic conditions were conducive to a looser bunch formation, making for more even ripening

about the harvest: The grapes were harvested at optimal ripeness. Each block was individually vinified. The grapes, hand-sorted and gently crushed into stainless steel tanks.

in the cellar : Cold maceration was done for two days at 10° C with two cap rotations a day. The juice was inoculated and fermented at a temperature of 24°C to 27°C. Regular mixing of the juice and skins, with aeration, happened daily to get the best colour and tannin structure. After fermentation, the wine was drained from the skins. The wine was then racked into barrels where it underwent malolactic fermentation. Next, the wine was racked from the lees and returned to the barrels. The wine was matured in a selection of 100% new French oak barrels for a period of 31 months. After meticulous barrel selection, the chosen combination was blended into one barrel and prepared for bottling.

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

Nederburg Wines
Paarl



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