

Nederburg Cabernet Sauvignon 2019

Colour: Bright red.

Bouquet: Rounded, sweet red and dark fruit aromas with subtle hints of spice and well-integrated oak.

Palate: Black Forest Gateau in a glass! Flavours of cocoa and black cherry, with creamy texture and a hint of exotic masala spice and peppercorn. Refreshing and velvety with a lingering aftertaste.

Excellent with barbecued red meats and casseroles, venison, beef burgers, pizza and pasta dishes.

variety : Cabernet Sauvignon | 86% Cabernet Sauvignon, 6% Cabernet Franc, 4.2% Other varieties, 3.8% Petit Verdot

winery : Nederburg Wines

winemaker : Samuel Viljoen

wine of origin : Paarl

analysis : alc : 13.55 % vol rs : 4.00 g/l pH : 3.60 ta : 5.91 g/l

type : Red **style** : Dry

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

Nederburg's core range of varietal and blended wines is an expression of its proud legacy of winemaking excellence, dating back to 1791. These classically styled, food friendly wines with abundant fruit flavours, elegance and finesse, treasure the integrity of the grapes in every step of the wine-growing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills.

in the vineyard : The grapes were sourced from top-performing vineyards situated in the Darling, Stellenbosch, Philadelphia and Paarl wine-growing areas. The vines are grown in granite, sandstone and shale soils, resulting in grapes with a higher natural acidity and resulting freshness. Open vineyard canopies bring about greater sunlight penetration of the grape bunches, contributing to a well-balanced acidity, in turn contributing to better tannin structure and fruit expression as well as deeper colour intensity.

about the harvest: The grapes were harvested at 23° to 25° Balling, from mid-February until the end of March.

in the cellar : On arrival at the cellar, the fruit was gently crushed and fermented on the skins in temperature-controlled stainless-steel tanks at 25° to 28° C, for 14 days. Additional oxygen was given during fermentation to add to colour intensity and realise a more polished and accessible tannin structure. The wine was drained from the skins after fermentation. Upon completion of malolactic fermentation, the wine was matured in contact with selected oak for a period of 10 to 12 months. A portion of the wine was matured in a combination of first, second, third- and fourth-fill oak barrels. Plant proteins were used exclusively during setting and fining, making this wine suitable for vegans and vegetarians.

CELLAR-MASTER: Lizelle Gerber

Nederburg Wines

Paarl

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