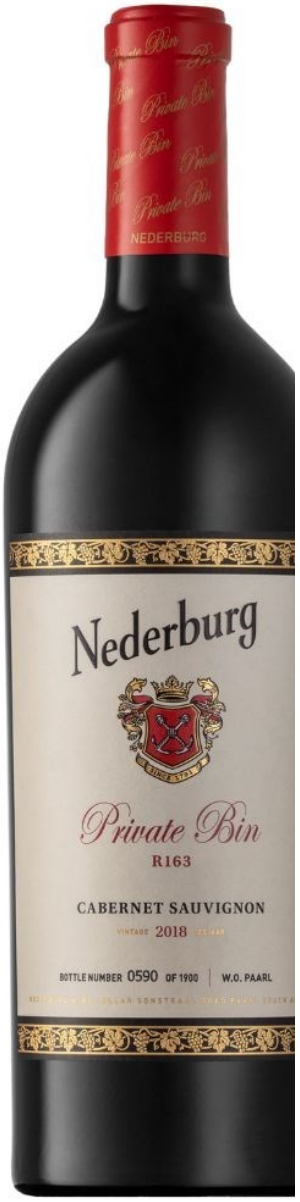
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Nederburg Private Bin R163 Cabernet Sauvignon 2018

Complex aromas of black cherry, plum, spice and violet, that carry through to the palate. Velvety soft, supple and understated but complex and refined. Beautiful concentration and succulence with balanced oak support.

Excellent with rosemary-infused lamb, petit poussin with thyme, seared AAA rump, fillet or sirloin, and Châteaubriand.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Nederburg Wines
winemaker : Samuel Viljoen
wine of origin : Paarl
analysis : **alc :** 14.66 % vol **rs :** 2.16 g/l **pH :** 3.49 **ta :** 6.57 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 wine-growing areas.

in the cellar : The grapes were harvested at optimal ripeness and each block was individually vinified. At the cellar, the fruit was sorted and crushed into a combination of roto tanks and small open-top fermenters. The different fermentation vessels allow for various levels of flavour extraction which adds to the complexity of the wine. Cold maceration was done for three days at 10°C with one cap rotation per day. The juice was inoculated and fermented at 24° to 27°C. Regular mixing of the juice and skins, with aeration, happened daily to achieve the best colour and tannin structure. After fermentation, the wine was drained from the skins and then racked into barrels where it underwent malolactic fermentation. Prior to blending, the wine was matured in a selection of new French oak barrels for a period of 29 months.

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