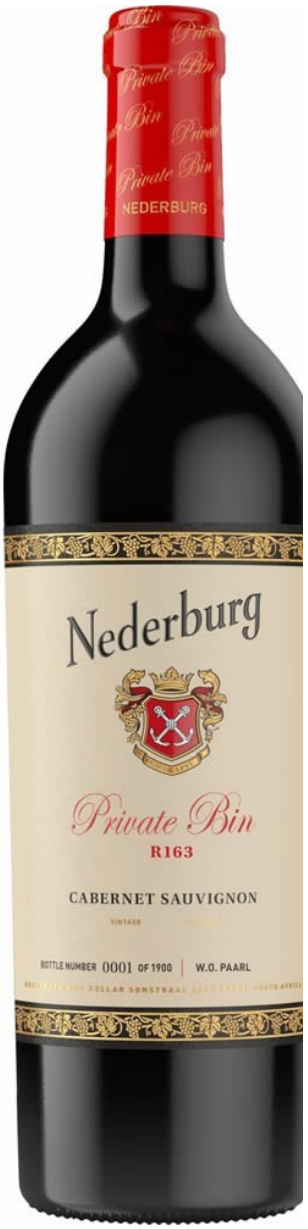
wine.co.za
easiest way to buy wine

Nederburg Private Bin R163 Cabernet Sauvignon 2021

Heady perfume of black berry fruit, cedar spice and a subtle whiff of dried lavender. In the mouth it is gymnastic but muscular: sleek and satiny in texture but with power underpinning it, adding an inky depth. That it has generous black cassis, spiced plum and even tea leaf flavours in abundance goes without saying. With lovely interplay of all the parts – fruit, acid and oak – it is refined, elegant and structured. Beautifully poised, it lingers long.

Spanish chorizo and bean stew, 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 : Zinaschke Steyn
wine of origin : Paarl
analysis : **alc :** 14.26 % vol **rs :** 1.26 g/l **pH :** 3.71 **ta :** 5.79 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Michelangelo International Wine and Spirits - Gold
Veritas Awards - Gold
Tim Atkin - 92 points

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 vineyard : Fruit was sourced from top-performing vineyards in Paarl. These vines grow in red and yellow Tukulu and Clovelly soils ideal for root penetration due to its good water-holding capacity and limited compactness. The site is low-yielding and produces 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 looser bunch formation, making for more even ripening

about the harvest: The grapes were harvested at optimal ripeness and each block was individually vinified.

in the cellar : At the cellar, the fruit was sorted and crushed into a combination of roto tanks, foudre vats 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 an optimal 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 and bottling, the wine was matured in new French oak barrels for a period of 28 months

Nederburg Wines

Paarl

021 862 3104
www.nederburg.com