

Nederburg Private Bin Two Centuries Cabernet Sauvignon 2021

Dark berry fruit aromas mingle with alluring but shy violet perfume. Defined by its silky, satin smooth texture, the wine is rewardingly rich with ripe fruitcake flavour, hedgerow berries, a touch of tea leaf and pencil shavings. The poise and harmony of the fresh fruit and darker, earthier inky graphite notes with dry, spicy tannin from its time in oak is impressive. It is restrained but powerful with elegance and refinement apparent alongside a muscularity. Cohesive, complex, rewarding and long, it's structured and made for the long haul.

Go big and do a Beef Wellington or standing rib roast! But truth be told, this wine is so comfortable and engaging that it will go with a mushroom burger, a beautifully grilled steak with pepper sauce, or even a pasta

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Nederburg Wines
winemaker : Zinaschke Steyn
wine of origin : Western Cape
analysis : alc : 14.18 % vol rs : 1.52 g/l pH : 3.68 ta : 5.86 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **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 were sourced from top-performing vineyards in Stellenbosch and Paarl.

The Stellenbosch vines are situated on south- and east-facing slopes offering natural protection against the late afternoon sun. Cooling breezes from the Atlantic Ocean ensure rich, slow-growing fruit. The soil is predominately medium textured and well-draining but with good water holding capacity.

The Paarl fruit came from vines on the middle slopes of Simonsberg, overlooking Simondium. These vineyards 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

in the cellar : Each block was individually vinified. The grapes were sorted and gently crushed into open-top fermenters. Cold maceration was done with punch-downs twice per day. The juice was fermented at 24 to 27°C.- Regular mixing of the juice and skins took place daily to achieve the desired colour and tannin structure. After fermentation, the wine was drained from the skins and racked into barrels where it underwent malolactic fermentation. Thereafter, the wine was racked from the lees and returned to barrels. The wine was matured in new French oak for 28 months. After meticulous barrel selection, the chosen combination was blended and bottled.



Nederburg Wines

Paarl

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