

Nederburg Cabernet Sauvignon/Merlot 2001

The 2000 vintage has a young, red colour and complex flavours such as delicious blackcurrant, tobacco leaf and dense mocha. Soft and elegant, the palate is laced with minty ripe fruit and spicy vanilla due to the increased portion of barrel maturation. On the palate it is dense and has well-rounded finish. A wine to be enjoyed with oxtail, casseroles, beef, quiches, stroganoff, bobotie, roast venison or even pizza and pasta dishes.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

winery : Nederburg Wines

winemaker : Razvan Macici

wine of origin : Coastal

analysis : alc : 13.91 % vol rs : 2.62 g/l pH : 3.58 ta : 5.96 g/l so2 : 100 mg/l
fso2 : 48 mg/l

type : Red

Swiss International Air Lines Award 2004 - Seal of Approval

ageing : It can be enjoyed now but has but has an excellent maturation potential of 10 to 15 years.

in the cellar : Nederburg first produced this blend in 1976 with the aim of making a full-bodied blended red wine with a long ageing potential. The careful selection of noble red varietals and the transfusion of new clone fruit from cooler regions is now producing a modern wine showing fresh aromatic nose and ripe fruit on the palate.



Nederburg Wines

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