

Nederburg Private Bin Cabernet Sauvignon 2002

Colour: Clear, intense purple-ruby.

Bouquet: Captivatingly fruity with a prominent blackcurrant, cassis, mint and coffee character.

Taste: Smooth and aromatic, with a pleasing sense of ripeness and intensity. Well-structured and well balanced, with unmistakable elegance.

Rich and rounded, the Private Bin Cabernet Sauvignon is an enormously adaptable wine at the table. It goes with most red meats, from quail to duck to beef, lamb and venison. It is also good with calf's kidneys and lamb's liver. Can be served with Indian food, such as red hot Madras sauce and some cheeses, like Gruyere, Beaufort and mature Caerphilly.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Nederburg Wines

winemaker : Elunda Basson

wine of origin : Coastal

analysis : **alc** : 13.8 % vol **rs** : 2.0 g/l **pH** : 3.4 **ta** : 6.75 g/l

type : Red **style** : Dry **body** : Full

pack : Bottle

in the vineyard : The grapes were sourced from Darling and Philadelphia vineyards, grown in well-drained, deep red and yellow soils. The wine growers are long-term suppliers with whom Nederburg is jointly involved in continual plant material and vineyard upgrading, ideally matching cultivar with terroir, and also in conducting ongoing improvements in vineyard management.

about the harvest: The fruit was picked at 24,5° Balling with each block individually vinified.

in the cellar : The grapes were fermented on the skins for an average of 10 days and then given additional skin contact of five days. The free run wine was kept separate from the pressed wine, all fermented in small tanks, manually pumped over. Once spontaneous malolactic fermentation occurred the wine was transferred to wood, where it was racked regularly over the 24 month maturation period. It was aged in a combination of French (80%), Hungarian and American barrels, all new.



Nederburg Wines

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