

# **CABERNET SAUVIGNON 2016**



NEDERBURG WINES



**Nederburg**  
SINCE 1791

*The Winemasters*  
CABERNET SAUVIGNON

*The more we discover, the more  
we know there is to discover.*

NEDERBURG WINES PTY LTD  
SOUTH AFRICA

## **BACKGROUND**

### **NEDERBURG**

#### **The Winemasters**

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with bold flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds – the New and the Old. Multi-talented cellar-master Andrea Freeborough leads the team of highly-skilled Nederburg winemakers who work closely under her direction.

#### **THE RANGE**

The Winemasters ensemble, comprising a top-quality range of varietal offerings, is named to honour the Paarl winery's long-established tradition of winemaking excellence. These classically styled, food-friendly wines with abundant fruit flavours, elegance and finesse, treasure the integrity of the grapes in every step of the wine-growing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills. This wine is made from Cabernet Sauvignon grapes.

#### **THE VINEYARDS**

The grapes were sourced from vineyards in and around the Western Cape. Planted between 1990 and 1998, the vines are grown in decomposed granite on a southerly slope, situated some 50 to 150m above sea level. The vines, grafted onto nematode-resistant rootstock Richter 99 and 110, are grown under dryland conditions while some of the vines received supplementary irrigation from either a micro-irrigation, drip

or overhead sprinkler system.

## **THE WINEMAKING**

The grapes were harvested by hand and machine at 23° to 25°  
Balling from mid-February until the end of March. The fruit  
was crushed and fermented on the skins in temperature-  
controlled stainless steel tanks at 25° to 28°C for two weeks.  
Upon completion of malolactic fermentation the wine was  
matured in wood for a period of 8 to 10 months.

## **WINEMAKER**

Samuel Viljoen

## **CELLARMASTER**

Andrea Freeborough