



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

CABERNET SAUVIGNON 2016

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