CABERNET SAUVIGNON 2015 HSE



BACKGROUND

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. Multi-talented cellar-master Andrea Freeborough leads the Nederburg team of highly-skilled winemakers who work closely under her direction.

THE RANGE

The Manor House ultra-premium collection comprises single varietal wines made from some of Nederburg's best-of-best fruit, inspired by the beautifully proportioned Cape Dutch manor house built in 1800 by Nederburg's founder, Philippus Wolvaart. This wine is made from Cabernet Sauvignon grapes.

THE VINEYARDS

The grapes were sourced from two dryland sites in the Paarl and Groenekloof regions. The vineyards are grown in red/yellow Tukulu/Clovelly soils ideal for root penetration due to its good water-holding capacity and limited compactness. Both sites are low-yielding and produced small-berried, loose bunches picked at good phenolic ripeness. The Groenekloof fruit provided the strong aromatic features of the wine and dark fruit flavours, while the Paarl fruit contributed red fruit and gooseberry characters.

THE WINEMAKING

The grapes were harvested at 25° Balling and each block was individually vinified. A variety of fermenters were used to create a spectrum of tannin and fruit profiles, contributing to the complexity of the wine. After fermentation, the wine was pressed and racked to barrel. Following malolactic fermentation, the wine was racked off the malolactic lees and

returned to barrel. The wine was matured in a combination of new-, second- and third-fill French oak barrels for a period of 18 months prior to blending.

WINEMAKER

Samuel Viljoen

CELLARMASTER

Andrea Freeborough