

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.



Two Centuries

CABERNET SAUVIGNON 2015

THE RANGE A celebration of two centuries of skill, tradition and heritage, Two Centuries forms the apex of the multi-tiered range of wines produced by Nederburg. All single-varietal, including only a Cabernet Sauvignon and Sauvignon blanc, this "best of best" luxury collection of hand-made wines are produced from grapes sourced from the best vines within top-performing vineyards, jointly identified by Nederburg's highly-skilled winemaking and viticultural teams. These site-specific ultra-premium wines that express outstanding terroir are released only in exceptional vintages.

VINEYARDS The grapes were sourced from two dryland sites in the Paarl region. These vineyards grow 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 produce small-berried, loose bunches picked at a suitable level of phenolic ripeness. While Cabernet bunches tend to be fairly compact, the prevailing micro-climatic conditions were conducive to a looser bunch formation, making for more even ripening.

WINEMAKING The grapes were harvested at optimal ripeness and each block was individually vinified. The grapes were sorted and crushed into various types of tanks as well as open top one-ton fermenters. The different fermentation vessels allow for diverse levels of extraction, which adds to the complexity of the wine. Cold maceration was done for two days at 10°C with one cap rotation per day. The juice was inoculated and fermented at a temperature of 24°C to 27°C. Regular mixing of the juice and skins, with aeration, took place daily to achieve optimal colour and tannin structure. After fermentation, the wine was drained from the skins and then racked into barrels where it underwent malolactic fermentation. It was then transferred from the lees and returned to the barrels. The wine was matured in a selection of 66% new French oak and 34% third-fill American oak barrels for a period of 29 months prior to blending.

CELLARMASTER Andrea Freeborough

WINEMAKER Samuel Viljoen

COLOUR Ruby red.

BOUQUET Signature notes of dark plums and berries, with hints of dark chocolate.

PALATE A generous concentration of rich, ripe and sweet dark berried fruits dominate the palate and harmonise with oak to produce a generous, mouth filling profusion of flavours, tempered by firm tannins. Excellent maturation potential.

FOOD SUGGESTIONS Delicious with carpaccio, coq au vin, roast lamb, beef and venison.



RESIDUAL SUGAR 1,84 g/l

ALCOHOL 14,72%

TOTAL ACIDITY 5,83 g/l

PH 3,55