

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 Lizelle Gerber leads the Nederburg team of highly-skilled winemakers who work closely under her direction.



Nederburg
SINCE 1791

The Winemasters

CABERNET SAUVIGNON 2018

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.

VINEYARDS *The grapes were sourced from vineyards across the Western Cape. The viticulturist works hand-in-hand with the grape growers in managing each vineyard block to ensure the best quality fruit for this wine. The different microclimates and soil types associated with each vineyard add to the complexity of the wine.*

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 10 to 12 months.*

CELLAR-MASTER *Andrea Freeborough (previous cellar-master)*

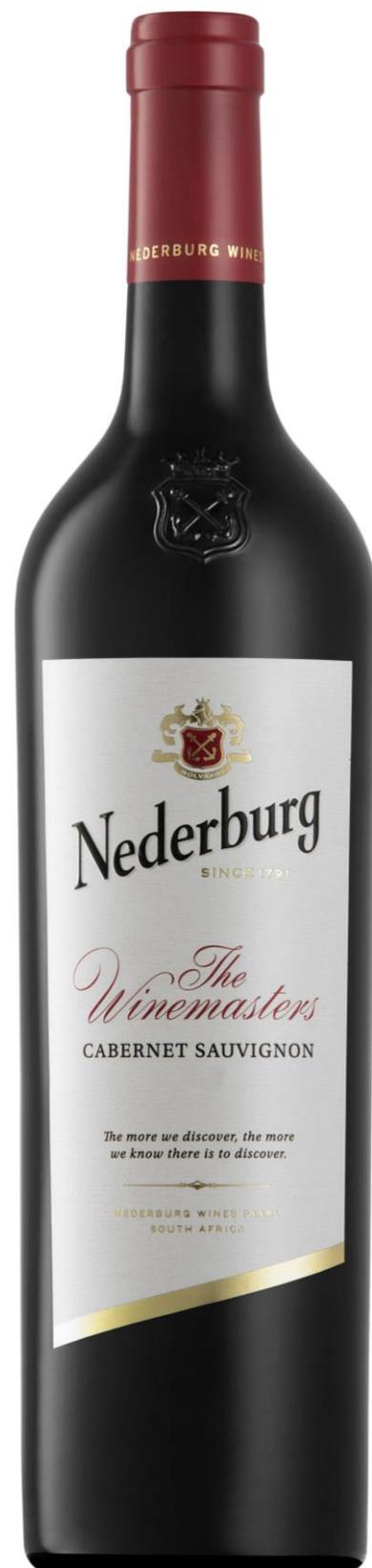
WINEMAKER *Samuel Viljoen*

COLOUR *Ruby red.*

BOUQUET *Aromas of sweet red and dark fruits, with subtle hints of spice and well-integrated oak.*

PALATE *A full-bodied wine with ripe fruit, blackcurrant and intricate oak flavour, supple tannins and a lingering aftertaste.*

FOOD SUGGESTIONS *Excellent with robust dishes such as pâtés and steaks, stews and casseroles, roasts and mature cheeses.*



RESIDUAL SUGAR 4,00 g/l
ALCOHOL 13,66%
TOTAL ACIDITY 6,10 g/l
PH 3,60