

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 refreshing and richly fruited with bold flavours and structure. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Andrea Freeborough was appointed Nederburg cellar-master in 2015 to succeed Razvan Macici, under whom she worked for five years, at an earlier stage of her career. She brings a wealth of experience and a formidable prize-winning track record of her own. She is supported by two winemakers, who work closely under her direction. They are Samuel Viljoen, who produces the red wines, and Natasha Boks, who makes the whites.



CABERNET SAUVIGNON 2016

THE RANGE 56HUNDRED or 5 600 guilders was the price founder, Philippus Wolvaart paid in 1791 for the farm in Paarl he was to call Nederburg. Bright, fresh, succulent, soft and smooth-drinking, these premium wines are a tribute to him. He had the vision to recognise the wine-growing potential of his land and the optimism to clear an untamed property and establish a flourishing farm that continues to thrive today, more than two centuries later.

This wine is made from Cabernet Sauvignon grapes.

VINEYARDS The grapes were sourced from vineyards in the warm Paarl and Wellington areas in the Western Cape. Planted between 1990 and 1998, the vines are grown in soil originating from decomposed granite on southerly facing slopes, situated some 50m to 100m above sea level. Grafted onto nematode-resistant rootstock Richter 99 and 110, the vines are grown under dryland conditions and, when necessary, receive supplementary irrigation from either micro- or drip-irrigation or an overhead sprinkler system.

WINEMAKING The grapes were harvested by hand and machine at 22° to 23.5° Balling from mid-February until the end of March. The fruit was crushed and then cool-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 contact with French and American oak for a period of four months.

CELLARMASTER Andrea Freeborough

WINEMAKER Samuel Viljoen

COLOUR Ruby red.

BOUQUET An abundance of ripe berry and dark chocolate aromas with nuances of oak in the background.

PALATE A full-bodied wine with ripe fruit and delicate oak spice flavours, firm tannins and a lingering, youthful aftertaste.

FOOD SUGGESTIONS An ideal partner to robust dishes from pâtés to steaks, as well as full-bodied dishes such as beef stroganoff, winter stews, roasts and mature cheeses.

RESIDUAL SUGAR 6,91 g/l
ALCOHOL 13,78%
TOTAL ACIDITY 5,60 g/l
PH 3,63

