

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.



# The Manor House

## CABERNET SAUVIGNON 2015

**RANGE BACKGROUND** The Manor House ultra-premium collection comprises single varietal wines made from 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.*

**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.

**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.

**CELLARMASTER** Andrea Freeborough

**WINEMAKER** Samuel Viljoen

**COLOUR** Dark ruby.

**BOUQUET** Aromas of blackcurrant, cassis, dark chocolate and hints of tobacco leaves and oak spice.

**PALATE** Ripe blackberry and currant, and a hint of oak spice with firm tannins that will soften with time. A well-structured wine that will benefit from further maturation.

**FOOD SUGGESTIONS** Excellent with rosemary-infused lamb, petit poussin with thyme, seared AAA rump, fillet or sirloin, or Châteaubriand.

RESIDUAL SUGAR 3,14 g/l  
ALCOHOL 14,70%  
TOTAL ACIDITY 6,22 g/l  
PH 3,51

