



## 2009 CABERNET SAUVIGNON

### Background

Tradition and talent blend with passion, precision and patience at Nederburg, where classically structured wines are made with vibrant fruit flavours. Nederburg's hallmark combination of fruit and finesse continues to be rewarded around the world. The winery was recently chosen as the Winery of the Year in the Platter South African Wine Guide, with an unprecedented five of its wines across the multi-tiered range earning five-star ratings in the 2011 edition. Nederburg also triumphed in Australia at the 2010 Tri Nations Wine Challenge, winning the trophy for top dessert wine. It was also awarded the trophy for the most successful producer on the Old Mutual Trophy Wine Show in 2008 and again in 2009 and produced the winning Shiraz in the 2008 Lexus WINE Shiraz Challenge. These are just some of the many accolades earned by Nederburg where hand-crafted, micro-cuvées for specialist winelovers and beautifully balanced and accessible wines for everyday enjoyment are made with equal commitment.

As Distell's biggest wine brand, Nederburg is exported to key global markets in the UK, Europe and North America, where it is steadily building a presence and reputation for classically styled wines with fruit-rich flavours. Its growing success as a global lifestyle brand is the result of an extensive infrastructure that includes ongoing viticultural research, implementation of pioneering vineyard practices, sourcing of top-quality grapes; major investment in cellar facilities and an international marketing and distribution network.

Razvan Macici heads the team as Nederburg cellarmaster. He is supported by two winemakers who work closely under his direction. They are Wilhelm Pienaar, who produces the red wines and Tariro Masayiti, who makes the whites.

### The Winemaster's Reserve Collection

Nederburg's core super-premium wines are accommodated in The Winemaster's Reserve ensemble, named to honour the long-established tradition of winemaking excellence. These classic wines treasure the integrity of our grapes in every step of the wine-growing and winemaking journey. Every glass demonstrates an unwavering commitment to world-class vineyard and cellar skills.

This wine is made entirely from Cabernet sauvignon grapes.

### Vineyards (viticulturist: Drikus Heyns)

The grapes were sourced from vineyards in and around the Western Cape. Planted between 1990 and 1998, the vines are grown in decomposed granite on a southerly slope, situated some 50m to 150m above sea level. The vines, grafted onto nematode-resistant rootstock Richter 99 and 110, are grown under dryland conditions while some of the vines received supplementary irrigation from either a micro-irrigation, drip or overhead sprinkler system.

### 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°C to 28°C for two weeks. Upon completion of malolactic fermentation the wine was matured in wood for a period of approximately 12 months.

**Winemaker**  
Wilhelm Pienaar

**Colour**  
Ruby red

**Bouquet**  
Aromas of blackcurrants and cherries with violets and nuances of vanilla oak spice in the background.

**Palate**  
A rich and full-bodied wine with ripe fruit, cherry and delicate oak spice flavours, firm tannins and a lingering aftertaste.

**Food suggestions**  
Excellent served with robust dishes such as pâtés and steaks, as well as full-bodied dishes such as beef stroganoff, winter stews, roasts and mature cheeses.

**Alcohol**  
13,90% by volume

**Residual sugar**  
3,8 grams/litre

**pH**  
3,63

**Acidity**  
5,69 grams/litre

*Jantar com a Turma dos Comunitários, na Barolo Trattoria, em 09/02/2012.*