



2008 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 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, as well South Africa's only gold medallist on the International Sweet Challenge in Australia. Nederburg also earned the highest number of Grand d'Or medals on the 2008 Michelangelo International Wine Awards. 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 cellar master. He is supported by two winemakers who work closely under his direction.

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

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
Samuel Viljoen

Colour
Deep ruby

Bouquet
Aromas of blackcurrants and cherries with nuances of vanilla in the background

Palate
A 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 patés and steaks, as well as full-bodied dishes such as beef stroganoff, winter stews, roasts and mature cheeses

Alcohol
14,44%

Residual sugar
3,80 grams/litre

pH
3,69

Acidity
5,7 grams/litre

Mocotó, do Rei do Mocotó. Jantar no Sítio em Canela, 18 de maio de 2010.