

Winemasters Cabernet Sauvignon



Origin

Country	South Africa
Wine Region	Stellenbosch, Philadelphia, Paarl and coastal
Winery	Nederburg

Technical Data

Grape Varieties	Cabernet Sauvignon
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork
Vinification	Grapes harvested from mid-February until the end of March, fermented in temperature-controlled stainless steel tanks at 23-26°C for 10 to 12 days.
Ageing	12-15 months in contact with selected oak.

Description

In Brief	The vines grow in granite, sandstone and shale soils, giving the grapes higher natural acidity and freshness.
Tasting notes	Bright red in colour, with a bouquet of juicy black cherry and dark plum, layered with black currant and sweet oak spice. On the palate: vibrant, with red and dark fruit harmoniously integrated with oak, leading to a long finish.
Food Pairing	Barbecued red meats, casseroles, venison, beef burgers, pizza, or pasta.

Notes

