



## TASTING NOTES

# NEBUKADNESAR 2020

44.5% cabernet sauvignon, 25% merlot, 15.5% cabernet franc,  
9.8% petit verdot, 5.2% malbec

**ALCOHOL:** 14.5%   **RS:** 3.7 g/l   **TA:** 6.1 g/l   **pH:** 3.57

**AREA OF PRODUCTION:** On the slopes of the Simonsberg Mountain between the wine-growing areas of Franschhoek, Stellenbosch and Paarl, Western Cape, South Africa.

**SOIL COMPOSITION:** Combination of Klapmuts/Longlands type soils of Malmesbury shale origin as well as Oakleaf and Hutton type soils of Cape granite origin.

**VINIFICATION AND PRODUCTION SYSTEM:** All the wines were made separately and matured in 85% first-fill and 15% second- and third-fill French oak barrels for 23 months. The blend was then made up and left in a tank to marry for a month before being bottled and matured for five months prior to release.

**ORGANOLEPTIC DESCRIPTION:** Dry, full-bodied red wine.

**COLOUR:** Deep, saturated dark ruby.

**BOUQUET:** Wondrous graphite and cedar element which seamlessly incorporates every other component – brambles, spiced black cherries, blueberries, plums, origanum, thyme, fresh walnuts and a beautiful floral element of violets and pansies.

**TASTE:** The velvety tannins produce ripples of sappy freshness and bring texture and context to the fruit; sleek, supple and sinuous. This opulent wine befits its royal name and has all the attributes of greatness. Deceptively easy to drink now but will grow in stature and complexity over the next ten years.

**SERVING TEMPERATURE:** Room temperature, 16–18°C (60–64°F).

**PRESERVATION:** Can be enjoyed from the year of release, with wonderful ageing potential of up to ten years.

**GASTRONOMIC SUGGESTIONS:** A wine to star at the table where the food should play the supporting role – rare roast beef or kudu fillet with a red wine sauce, roast lamb with rosemary or venison carpaccio with shaved parmesan.