

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 richly fruited with bold flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Multi-talented cellar-master Andrea Freeborough leads the team of highly-skilled Nederburg winemakers who work closely under her direction.



# Private Bin

## R109 CABERNET SAUVIGNON MERLOT 2014

**THE RANGE** At the top end of the Nederburg range are Private Bin wines, sold exclusively on the prestigious Nederburg Auction that takes place annually on the farm in Paarl. The wines that form part of this special collection are all limited-edition, age-worthy, sourced from exceptional fruit and made by hand. Amongst the most famous of these are Edelkeur, a noble late harvest wine and Eminence, a natural sweet wine. Both were conceived by legendary cellar-master Günter Brözel, and are highly acclaimed, having won numerous international and local awards over the years.

This wine is made from a blend of Cabernet Sauvignon (70%) and Merlot (30%) grapes.

**VINEYARDS** The hand-harvested Cabernet Sauvignon grapes were sourced from two dryland sites in the Paarl region. These vineyards grow in red/yellow Tukulu/Clovelly soils that are ideal for root penetration due to its good water holding capacity and limited compactness. Both sites are low-yielding and produce small-berried, loose bunches picked at a suitable level of phenolic ripeness. While Cabernet bunches tend to be fairly compact, the prevailing micro-climatic conditions were conducive to a looser bunch formation, making for more even ripening. The fruit growing at lower altitudes, contributes 60% to the Cabernet Sauvignon portion of the blend, and provides the strong aromatic features and dark fruit flavours. The fruit from vines situated at a higher altitude (40% of the Cabernet Sauvignon portion of the blend) contributes red fruit, herbaceous and gooseberry qualities.

The Merlot grapes came from Durbanville vines, planted in 1998 on north-facing slopes. The vines grow in deep red decomposed shale soils and are trellised on a low three-wire system. The growth was moderate, with ripening occurring at the end of February. The clone is MO181 and the rootstock is R99. The Merlot grapes were hand-picked and delivered to the cellar in 500kg bins.

**WINEMAKING** The Cabernet Sauvignon grapes were harvested at optimal ripeness, and then sorted and crushed into stainless steel tanks at the cellar. Cold maceration was done for three days at 10°C with one pump-over a day. The juice was inoculated and fermented at a temperature of 24°C to 26°C. Regular mixing of the juice and skins took place daily to achieve optimal colour and tannin structure. After fermentation, the wine was drained from the skins and then racked into barrels where it underwent malolactic fermentation. It was then transferred from the lees and matured in a selection of new French oak barrels for a period of 22 months.

The Merlot grapes, harvested at optimal ripeness, were individually vinified. At the cellar, the hand-harvested grapes were sorted and crushed into 10 000 litre wooden vat fermenters. Cold maceration was done for three days at 10°C with one pump-over a day. The juice was inoculated and fermented at 24°C to 26°C. Regular mixing of the juice and skins took place daily to achieve optimal colour and tannin structure. After fermentation, the wine was drained from the skins and then racked into barrels where it underwent malolactic fermentation. It was then transferred from the lees and matured in a selection of new French oak barrels for a period of 20 months.

After barrel selection of both the Cabernet Sauvignon and Merlot, the wine was racked from the barrels, blended and prepared for bottling.

**CELLARMASTER** Andrea Freeborough

**WINEMAKER** Samuel Viljoen

**COLOUR** Dark ruby red.

**BOUQUET** Enticing notes of red currants, cranberries and dark fruit, with a hint of dried lavender.

**PALATE** A combination of red and dark fruit flavours dominate the palate. Tannins are firm and well-integrated, ensuring a lengthy maturation.

**FOOD SUGGESTIONS** Delicious with grilled beef, venison and lamb, as well as red meat stews and casseroles.

RESIDUAL SUGAR 3,47 g/l  
ALCOHOL 15,19%  
TOTAL ACIDITY 5,99 g/l  
PH 3,59

