

WINEMASTER'S RESERVE



Reserved for you by our Winemaster.



Noble Late Harvest 2012

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 Paarl winery has earned five-star ratings for three wines in the 2012 edition of Platter's South African Wine Guide. Three five-star ratings is the highest number achieved by any producer in the new edition of the guide and Nederburg shares this distinction with two other wineries. In 2011, Nederburg was chosen as Platter's Winery of the Year, with an unprecedented five wines across the multi-tiered range earning five-star ratings. The winery brought home six gold and six best-in-class ratings from the 2011 International Wine & Spirit Competition (IWSC) in London and won two double gold and nine gold medals at the 2011 Veritas Awards, South Africa's National Wine Show. Nederburg was also awarded three trophies at the 2012 Decanter World 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.

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 Wim Truter, who makes the whites.

This wine is made from a blend of Chenin blanc (71%) and Muscat de Frontignan (29%) grapes.

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.

Vineyards: The grapes were sourced from vineyards in the Durbanville and Paarl areas. The vines, situated some 120 m to 160 m above sea level and planted between 1984 and 1993, are grown in Tukulu and Oakleaf soils. Grafted onto nematode-resistant rootstock Richter 99, the vines received supplementary irrigation.

Winemaking: The botrytis cinerea (noble rot) grapes were strictly selected and harvested by hand at 35° to 40° Balling during May. The fruit was destemmed in the cellar prior to pressing and then cool-fermented in temperature-controlled stainless steel tanks at 16°C for a period of six weeks. The wine did not undergo malolactic fermentation, but rather put through a separator to prevent fermentation from occurring once the desired sugar level had been reached. The wine also did not undergo wood maturation. The wine was blended, stabilised and sterile-filtered before bottling.

Cellarmaster

Razvan Macici

Winemaker

Wim Truter

Colour

Brilliant yellow with hints of gold.

Bouquet: Aromas of honey, tangerine supported by apricot and dried peach flavours.

Palate: A subtle balance between acid and sugar with dried fruit and vanilla spice notes.

Food suggestions: Excellent served with pâtés, blue cheeses, desserts, cakes, pastries and tarts.

Analysis

Residual sugar: 200 grams/litre

Alcohol: 10,85% by volume

Total Acidity: 9,86 grams/litre

pH: 3,40

