



Nederburg in Paarl 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 classic structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Multi-talented cellar-master Andrea Freeborough leads the team of highly-skilled winemakers who work closely under her direction.

PRIVATE BIN

Nederburg Private Bin R172 Pinotage | 2015

THE RANGE:

At the top end of the Nederburg range are Private Bin wines. 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.

VINEYARDS:

The grapes for this wine was sourced from unirrigated bush vines, 14- to 18-years-old, and situated on the Papkuilfontein farm near Darling, only 25 km from the sea. The vines are cooled by maritime breezes, while a range of hillocks protects the vines from the sometimes-damaging effects of the south-easterly wind. Suckering of the vines ensured good aeration, light penetration, bud fertility and colour intensity.

WINEMAKING:

The grapes were harvested by hand at 25° Balling, resulting in ripe tannins and intense, concentrated fruit flavours. The grapes were crushed and cold soaked for three days. During fermentation on the skins at 23° to 25°C, the fermenting must underwent two rackings per day with aeration until dry. This ensured optimal extraction of colour and flavour. The wine was then drained from the skins and pressed into a stainless-steel tank, and then racked to French oak barrels where it spent 21 months. After barrel selection, the wine was racked from barrel and prepared for bottling.

WINEMAKER: Samuel Viljoen

VARIETY / VARIETIES: Pinotage (100%)

COLOUR: Deep red.

BOUQUET: Strawberries, raspberries, blue berries and sweet red fruit aromas with oak nuances.

PALATE: Smooth elegant tannins with good integration and a hint of vanilla, dominated by sweet red fruit.

FOOD SUGGESTIONS: Excellent with robust meat dishes and rich stews, stuffed quail, whole roast chicken or chicken portions glazed with honey and mustard.

RESIDUAL SUGAR: 3.06 g/l **ALCOHOL:** 14.59 %

TOTAL ACIDITY: 5.54 g/l (Tartaric) **PH:** 3.42

