

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. Multi-talented cellar-master Lizelle Gerber leads the Nederburg team of highly-skilled winemakers who work closely under her direction.



Private Bin

D234 SAUVIGNON BLANC 2016

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.

This wine is made from Sauvignon blanc grapes.

VINEYARDS The grapes were sourced from established vineyards in Darling and Philadelphia area.

WINEMAKING The grapes were harvested by hand, early in the morning, at 22° to 24° Balling during February and March. The fruit, gently received and handled at the cellar to avoid contact with oxygen, was crushed and then cool-fermented in temperature-controlled stainless-steel tanks. The wine was left on the fine lees for a few months prior to blending and bottling. A reductive approach ensured a distinctive Sauvignon blanc flavour, expressive of Darling terroir. The wine received no wood maturation.

CELLAR-MASTER Razvan Macici (previous cellar-master)

WINEMAKER Natasha Boks (previous white-winemaker)

COLOUR Brilliant green.

BOUQUET Intense herbaceous aromas with asparagus, green pepper, green figs and slight hints of citrus.

PALATE A zingy and fresh palate of capsicum, gooseberry and citrus is given a lift by a lively acidity.

FOOD SUGGESTIONS Excellent with salads, seafood, creamy fish, chicken or veal dishes.

AWARDS

2017 International Wine & Spirit Competition: Gold medal

MATURATION PERIOD Five to seven years
RESIDUAL SUGAR 1,84 g/l
ALCOHOL 13,21%
TOTAL ACIDITY 6,61 g/l
PH 3,16

