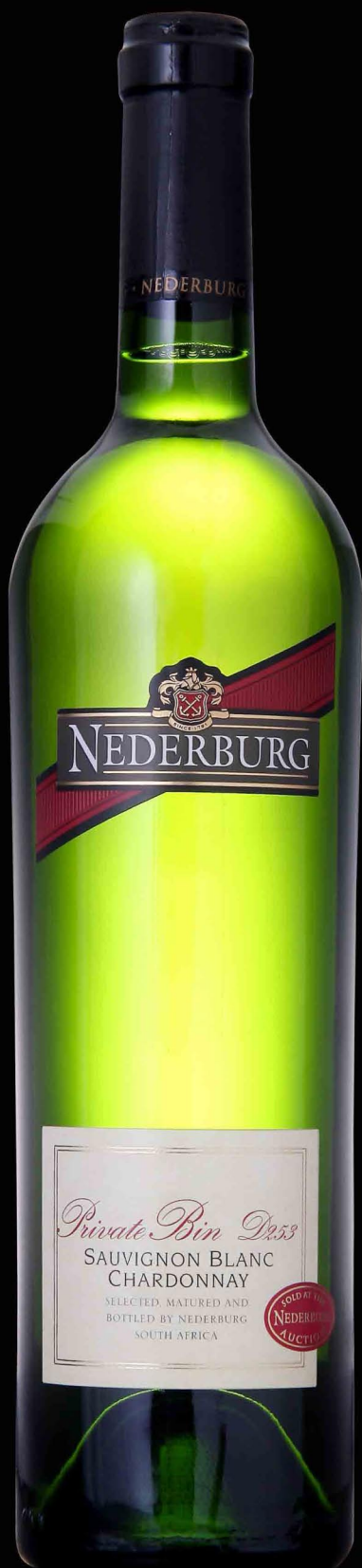




NEDERBURG

South Africa's
most awarded wine.



2009 Nederburg Private D253 Sauvignon Blanc Chardonnay

Background

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 both the 2013 and 2012 editions of Platter's South African Wine Guide. 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. In addition, cellar master Razvan Macici was crowned the 2012 Diners Club Winemaker of the Year and the winery itself announced the South African Producer of the Year the 2012 International Wine & Spirits Competition (IWSC). 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 cellar master. 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.

Private Bin Collection

The Private Bin label is reserved for specialist, vineyard-selected, limited-edition wines that are hand-made and while classically styled, exhibit prominent fruit flavours. These wines are sold exclusively on the annual by-invitation-only Nederburg Auction

This wine is made from a blend of Sauvignon blanc (70%) and Chardonnay (30%).

Vineyards

The Sauvignon blanc grapes were sourced from vineyards in the Groenekloof and Durbanville regions, while the Chardonnay grapes were sourced from vineyards in the Paarl and Durbanville areas. Planted between 1980 and 1998, the vines grow in Clovelly soil and decomposed granite at altitudes of 60m to 120m above sea level. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, the vines, yielding an average of 8 to 10 tons per hectare, received supplementary irrigation from a micro-irrigation system while some vineyards grown under dryland conditions.

Winemaking

The grapes were hand-picked at 23° to 24° Balling from February until mid-March. They were destemmed, crushed and the free-run juice separated and clarified overnight. The Sauvignon blanc grapes were fermented in stainless steel tanks at 14°C for a period of three weeks. The Chardonnay grapes were fermented in new French oak barrels for eight months with weekly battonage for a period of two months. The wine was next blended and stabilised before bottling.

Cellar master

Razvan Macici

Palate

A medium-bodied wine with complex aromas and a creamy texture

Alcohol

13,68% by volume

Colour

Brilliant lime-green.

Residual sugar

1,99 grams/litre

Bouquet

Aromas of asparagus, green figs, tropical fruit with toasty notes.

Food suggestions

Excellent served with seafood, fish, chicken and veal casseroles.

pH

3,35

Total Acidity

6,8 grams/litre

Volatile Acidity

0,56 grams/litre

Accolades

Platter's South African Wine Guide 2011: five stars

International Wine & Spirit Competition 2011: gold (best in class) medal

Veritas Awards 2010 and 2011: silver medal

Michelangelo International Wine Awards 2010 and 2011: gold medal

Old Mutual Trophy Wine Show 2010 and 2011: silver medal