

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 refreshing and richly fruited with bold flavours and structure. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Andrea Freeborough was appointed Nederburg cellar-master in 2015 to succeed Razvan Macici, under whom she worked for five years, at an earlier stage of her career. She brings a wealth of experience and a formidable prize-winning track record of her own. She is supported by two winemakers, who work closely under her direction. They are Samuel Viljoen, who produces the red wines, and Natasha Boks, who makes the whites.



Private Bin

D266 SEMILLON 2012

THE RANGE *The Private Bin label is reserved for those wines sold exclusively on the prestigious annual Nederburg Auction. The wines are all limited-edition, sourced from exceptional fruit and made by hand.*

This wine is made from Semillon grapes.

VINEYARDS *The grapes were sourced from vineyards in the Philadelphia region. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, some vines were grown under dryland conditions while others received supplementary irrigation from a micro-irrigation system.*

WINEMAKING *The grapes were hand-picked at 22° to 24° Balling from February until mid-March. They were sorted, destemmed and crushed at the cellar. The grapes were fermented in stainless steel tanks. The wine was kept on the fine lees, with regular stirring taking place, for structure and enriched mouthfeel, until final blending and bottling.*

CELLARMASTER *Razvan Macici*

COLOUR *Brilliant with green tinges.*

BOUQUET *A profusion of zesty, herbaceous and fruity aromas.*

PALATE *Fresh, rich and food-friendly, this wine displays herbaceous, citrus and fresh fruit flavours.*

FOOD SUGGESTIONS *Excellent served with seafood, fish, pasta, chicken and veal dishes.*

AWARDS

Platter's South African Wine Guide 2013: four stars

RESIDUAL SUGAR 2,80 g/l
ALCOHOL 13,76%
TOTAL ACIDITY 6,90 g/l
PH 3,15

