



NEDERBURG

South Africa's  
most awarded wine.



## 2009 NEDERBURG PRIVATE BIN D270 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 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 a trophy at the 2011 Decanter World Wine Awards, while another of its wines was judged the wine of the show at the 2011 Five Nations Wine Challenge in Sydney. It produced one of the highest-scoring wines on the 2011 Muscats du Monde and one of its wines earned one of the highest scores on the 2011 Old Mutual Trophy Wine Show. The winery won three Grand d'Or and 11 gold medals at the 2011 Michelangelo International Wine Awards and a gold medal at the 2011 Canberra International Riesling Challenge. These are just some of the many accolades earned by Nederburg where hand-crafted, micro-cuvées for specialist wine-lovers and beautifully balanced and accessible wines for everyday enjoyment are made with equal commitment.

Nederburg is exported to key global markets in the UK, Europe and North America, where it is steadily building a presence and reputation for classically styled wines with fruit-rich flavours. Its growing success as a global lifestyle brand is the result of an extensive infrastructure that includes ongoing viticultural research, implementation of pioneering vineyard practices, sourcing of top-quality grapes; major investment in cellar facilities and an international marketing and distribution network.

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 entirely from Chardonnay grapes.

### Vineyards

The grapes were sourced from vineyards in the Durbanville, Stellenbosch, Paarl, Malmesbury and Darling areas, situated on mostly south to south-westerly facing slopes. Grafted onto Filloksera-resistant rootstocks Richter 99 and 101, the vines received either supplementary or drip irrigation and yielded an average of six to eight tons per hectare.

### Winemaking

The grapes were harvested by hand at 23° to 24° Balling during February and March. Following settling, the clean juice was racked and inoculated. Once fermentation was underway, 100% of the fermenting juice was transferred to a combination of new and second-fill 228-litre French oak barrels, where the wine remained on the lees for approximately 13 months. A combination of classic batonnage (stirring of the lees) and "rolling of the barrels" techniques was applied during the period of barrel maturation.

### Cellar master

Razvan Macici

### Colour

Light straw with golden and greenish tints.

### Bouquet

An abundance of peach and lemon aromas with vanilla oak in the background.

### Palate

Crisp and fresh with a creamy texture buoyed by a fine underlying acidity.

### Food suggestions

Excellent on its own or served with fresh seafood, rich and creamy soups and pasta, poultry or veal.

### Alcohol

13,87% by volume

### Total acidity

6,70 grams/litre

### Total SO<sub>2</sub>

92

### pH

3,36

### Residual sugar

2,26 grams/litre

### Volatile acidity

0,60 grams/litre

### Free SO<sub>2</sub>

28