





1979 NEDERBURG PRIVATE BIN EDELKEUR

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. Nederburg was also awarded three trophies at the 2012 Decanter World Wine Awards. 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. 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 cellarmaster. 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.

Edelkeur is Nederburg's signature dessert wine and the raison d'être for the auction. This wine, made entirely from Chenin blanc grapes affected by botrytis cinerea (noble rot), was made by legendary winemaker Günter Brözel. There are only a few remaining bottles left of this vintage (1979), making it a very rare and special.

Vinevards

The grapes were sourced from vineyards in the Durbanville and Paarl areas, grown in Tukulu and Oakleaf soils, and situated at altitudes of around 120 to 160 m above sea level. Grafted onto nematode resistant rootstock Richter 99, vines received supplementary irrigation from an overhead sprinkler system.

Winemaking

The grapes were harvested by hand at 28° to 40° Balling during May. The same vineyard blocks were harvested two to three times with only the berries covered in botrytis (noble rot) selected. Further berry selection took place at the cellar where fruit was crushed and then cool-fermented in temperature-controlled stainless steel tanks at 16° C for a period of six weeks. The wine did not undergo malolactic fermentation, but instead was put through a separator to prevent further fermentation once the desired residual sugar level had been reached. The wine was not matured in wood.

Cellarmaster	
Günter Brözel	

Bouquet

Powerful nose brimming with dried apricot, marmalade and honey.

Palate

Colour Deep amber

The intense explosion of beautifully balanced flavours in the mouth meets all the promises expressed in the aromas. Satisfying with a long finish, where hints of marmalade and dark honey are laced with caramel.

Food suggestions

Excellent served with pâtés, terrines, foie gras, tomato soup, cake, pastries, tarts and desserts.

Alcohol Total acidity Total SO2 pH 10.45% by volume 12.50 grams/litre 265 3.60

Residual sugar Volatile acidity Free SO2
190 grams/litre 0.89 grams/litre 48