



NEDERBURG

South Africa's  
most awarded wine.



## 2007 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 is made entirely from Chenin blanc grapes affected by botrytis cinerea (noble rot). This is one of Nederburg's most awarded wines!

### Vineyards

The 2007 vintage was relatively cool and offered excellent conditions for the production of noble late harvest (botrytis) wines. 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 m to 160 m above sea level. Grafted onto nematode resistant rootstock Richter 99, the vines received supplementary irrigation.

### 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 the fruit was crushed and then cool-fermented in temperature-controlled stainless steel tanks at 16°C for six weeks. Once the desired sugar/acid balance had been reached, the fermentation was stopped. As per tradition, this vintage of Edelkeur was not matured in wood.

### Accolades

Michelangelo International Wine Awards 2009: Gold medal  
International Wine and Spirit Competition (IWSC) 2009: Gold (Best in Class) medal  
International Wine and Spirit Competition (IWSC) 2010: Gold (Best in Class) medal  
International Wine and Spirit Competition (IWSC) 2011: Gold medal  
Decanter World Wine Awards 2011: Gold medal

### Cellarmaster

Razvan Macici

### Colour

Brilliant with specs of green and gold.

### Bouquet

Exotic aromas of dried peaches, apricots and honey.

### Palate

Mouth-filling and complex with a perfectly balanced sugar/acid ratio. Deliciously sweet dried fruit and vanilla spice flavours are supported by a fresh aftertaste.

### Food suggestions

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

### Alcohol

10,01% by volume

### Total acidity

10,20 grams/litre

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

220

### pH

3,64

### Residual sugar

221 grams/litre

### Volatile acidity

0,97 grams/litre

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

34