



NEDERBURG

Crafted over two centuries.



2009 PRIVATE 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 winery was awarded the trophy for the most successful producer on the Old Mutual Trophy Wine Show in both 2009 and 2008, and produced the winning Shiraz in the 2009 Syrah du Monde in France, as well as in the 2008 Lexus WINE Shiraz Challenge. Nederburg is frequently honoured in the Tri-Nations Wine Challenge, involving New Zealand and Australia. It also performs extremely well at the annual Veritas Awards (in 2009 winning the second highest number of double gold and gold medals), as well as the Michelangelo International Wine Awards. It has earned trophies, gold medals and best-in-class ratings on the annual International Wine & Spirit Competition in London, bringing home two trophies in 2009. Two of the cellar's wines are also rated five stars in the 2010 edition of the Platter's South African Wine guide. 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.

Nederburg is exported to key global markets in the UK, Europe, North America and Australasia, where it is steadily building a presence and reputation for elegantly styled wines with fruit-rich flavours. Its growing success 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 cellarmaster. He is supported by two winemakers who work closely under his direction. They are Wilhelm Pienaar, who produces the red wines and Tariro Masayiti, 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 Chenin blanc grapes.

The vineyards

The grapes were sourced from vineyards in Paarl area. The vines, situated some 120m to 160m above sea level and planted between 1984 and 1993, are grown in Tukulu and Oakleaf soils. Grafted onto nematode-resistant rootstock Richter 99, the vines received supplementary irrigation by means of an overhead sprinkler system.

The winemaking

The grapes were harvested by hand at 45° Balling in May. The fruit was crushed and then cool-fermented in temperature-controlled stainless steel tanks for a period of six weeks at 18°C. The wine did not undergo malolactic fermentation, but instead was put through a separator to prevent fermentation once the desired residual sugar level had been reached.

Winemaker

Tariro Masayiti

Colour

Brilliant with specks of green and gold.

Bouquet

Aromas of citrus fruit, dried peaches, apricots and honey supported by floral and spicy notes.

Palate

Classic and perfectly balanced with dried fruit and vanilla spice flavours supported by a lively and fresh aftertaste.

Food suggestions

Excellent served with tomato soup, cakes, pastries and tarts.

Alcohol

10,03%

Residual sugar

200 grams/litre

pH

4,6

Acidity

8,73 grams/litre