



NEDERBURG

South Africa's
most awarded wine.



2011 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 both the 2013 and 2012 editions of Platter's South African Wine Guide. 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. In addition, cellar master Razvan Macici was crowned the 2012 Diners Club Winemaker of the Year and the winery itself announced the South African Producer of the Year at the 2012 International Wine & Spirits Competition (IWSC). 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 cellar master. He is supported by two winemakers who work closely under his direction. They are Wilhelm Pienaar, who produces the red wines and Natasha Williams, 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).

Vineyards

The grapes were sourced from carefully selected vineyard blocks situated throughout the wine-growing regions of the Western Cape.

Winemaking

The grapes were harvested by hand between 28° and 40° Balling during April and May. The fruit was crushed and then cool-fermented in temperature-controlled stainless steel tanks at 16°C for around six weeks. The fermentation was stopped once the desired alcohol/sugar balance was reached. The wine received no wood maturation.

Cellar master

Razvan Macici

Colour

Brilliant gold.

Bouquet

Abundant aromas of honey, citrus fruit and apricots with spicy notes.

Palate

Opulent, mouthfilling and complex with an intense honey flavour, it has an excellent sugar/acid balance and a lively, fresh finish.

Food suggestions

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

Alcohol

10.97% by volume

Total acidity

10.30 grams/litre

pH

3,76

Residual sugar

186 grams/litre