

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree, that stems from a culture of innovation and disciplined attention to detail. The wines are refreshing and richly fruited with bold flavours and structure. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Andrea Freeborough was appointed Nederburg cellar-master in 2015 to succeed Razvan Macici, under whom she worked for five years, at an earlier stage of her career. She brings a wealth of experience and a formidable prize-winning track record of her own. She is supported by two winemakers, who work closely under her direction. They are Samuel Viljoen, who produces the red wines, and Natasha Boks, who makes the whites.



# Private Bin

## EDELKEUR 2013

**THE RANGE** The Private Bin label is reserved for those wines sold exclusively on the prestigious annual Nederburg Auction. The wines are all limited-edition, sourced from exceptional fruit and made by hand.

*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.

**CELLARMASTER** Razvan Macici

**WINEMAKER** Natasha Boks

**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.

## AWARDS

International Wine & Spirits Competition 2017: gold outstanding medal

Veritas Awards 2016: gold medal

Veritas Awards 2015: gold medal

Platter's South African Wine Guide 2015: four and a half stars

RESIDUAL SUGAR 207 g/l

ALCOHOL 10,67%

TOTAL ACIDITY 9,20 g/l

PH 3,69

