

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

EMINENCE 1989

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.

This wine is made from Muscat de Frontignan grapes.

VINEYARDS The grapes were sourced from vineyards on the slopes of Simondium in Paarl. The vines, situated some 120m above sea level, are grown in Oakleaf soil. Grafted onto nematode resistant rootstock Richter 99, vines received supplementary irrigation from an overhead sprinkler system.

WINEMAKING The grapes were harvested by hand at 35° to 40° Balling during May. Further berry selection took place at the cellar where the fruit was destemmed and crushed. The crushed berries and must were macerated together at low temperatures for 48 hours. Fermentation took place in small stainless-steel tanks and was arrested once the desired alcohol and residual sugar levels had been reached.

CELLARMASTER Newald Marais

COLOUR Golden yellow.

BOUQUET Pure Muscat aromas of dried apricots and peaches, aromatic flowers, raisins and fruit cake.

PALATE Dried fruit, peaches, apricot and raisin flavours underpinned by a touch of mint. A complex wine that is decadently sweet and well-balanced.

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

RESIDUAL SUGAR 102,00 g/l
ALCOHOL 11,20%
TOTAL ACIDITY 8,80 g/l
PH 3,30

