



NEDERBURG

South Africa's
most awarded wine.



1991 NEDERBURG PRIVATE BIN EMINENCE

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.

This wine is made entirely 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, aromatic flowers, raisins and fruit cake.

Palate
Dried fruit, 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.

Alcohol
12.02% by volume

Total acidity
3.20 grams/litre

Total SO₂
171

pH
6.60

Residual sugar
95.60 grams/litre

Volatile acidity
1.12 grams/litre

Free SO₂
50