



NEDERBURG

South Africa's
most awarded wine.



2001 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 winery was recently chosen as Winery of the Year by Platter's South African Wine Guide, with an unprecedented five of its wines across the multi-tiered range earning five-star ratings in the 2011 edition. Nederburg triumphed in Australia at the 2010 Tri Nations Wine Challenge, winning the trophy for top dessert wine. It was also awarded the regional trophy at the 2011 Decanter World Wine Awards for the best South African sweet white wine retailing for above £10. Nederburg produced one of the highest-scoring wines on the 2011 Muscats du Monde and earned one of the top scores on the 2011 Old Mutual Trophy Wine Show to take the trophy for the best unfortified dessert wine. 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 and North America, where it is steadily building a presence and reputation for classically styled wines with fruit-rich flavours. Its growing success as a global lifestyle brand 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.

The 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.

Winemaker

Razvan Macici

Palate

Well-rounded and complex in the mouth with some fresh peach and ripe pineapple characters layered with sweet spice. A zesty acidity adds to a long, well-defined finish

Alcohol

11,22%

Colour

Rich golden yellow

Residual sugar

197 grams/litre

Bouquet

Powerful and intense, brimming with honey, tropical fruit, stone fruit and spice. Pineapple and apricot jostle for place while citrus follows, all backed by floral notes

pH

7,59

Food suggestions

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

Acidity

3,67grams/litre