



**South Africa's**  
most awarded wine.

## 2003 Private Bin Eminence

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### Background

Nederburg is South Africa's leading and most decorated winery, winner of more international and domestic awards than any other in South Africa.

As Distell's biggest wine brand, 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 and the implementation of pioneering vineyard practices; sourcing of top quality grapes, a major investment in cellar facilities and an international marketing and distribution network.

Romanian Razvan Macici heads the team as Nederburg cellar master. He is supported by two South African trained winemakers. They are Elunda Basson, who produces the red wines, and Tariro Masayiti, who makes the whites.

With their hallmark of finesse and fruit, Nederburg wines are made for people with an appetite for discovery.

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. This wine is made with 100% Muscat grapes.

### Vineyards

Grapes were sourced from vineyards in the Paarl area, grown in Oakleaf soils. At an altitude of 120m above sea level, the vineyards were planted in 1993. The vines, grafted onto nematode resistant rootstock Richter 99, received supplementary irrigation by means of an overhead sprinkler system.

### Winemaking

The grapes were harvested by hand at between 28° and 40° Balling during April and May. They were crushed and then cool-fermented in temperature-controlled stainless steel tanks at 16° C for three to six weeks. The wine did not undergo malolactic fermentation, but instead was put through a separator to prevent fermentation once the desired residual sugar had been reached. The wine received no wood maturation.

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#### Winemaker

Tariro Masayiti.

#### Colour

Golden yellow with green specs.

#### Bouquet

Exotic flavours of ripe raisins peaches and dried apricot.

#### Palate

Perfectly balanced sugar-acid ratio with dominant flavours of dried fruit underlined by vanilla spice.

#### Food suggestions

Enjoy with tomato soup, cakes, pastries and tarts.

#### Alcohol

10,69%

#### Residual sugar

97,8 grams/litre

#### pH

3,61

#### Acidity

6,32 grams/litre