



NEDERBURG

South Africa's
most awarded wine.



2007 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 cellar master. 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.

Cellar master

Razvan Macici

Colour

Rich golden yellow

Bouquet

Powerful and intense, brimming with honey, tropical fruit, stone fruit and spice.

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.

Food suggestions

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

Alcohol

10,01% by volume

Total acidity

6,80 grams/litre

pH

3,38

Residual sugar

191 grams/litre