



NEDERBURG

South Africa's
most awarded wine.



2008 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 winery was recently chosen as the Winery of the Year in the Platter 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 also triumphed in Australia at the 2010 Tri Nations Wine Challenge, winning the trophy for top dessert wine. It was also awarded the trophy for the most successful producer on the Old Mutual Trophy Wine Show in 2008 and again in 2009 and produced the winning Shiraz in the 2008 Lexus WINE Shiraz Challenge. 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.

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, 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.

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 grapes.

The vineyards

The grapes were sourced from vineyards in the Paarl area which are grown in Oakleaf soil. The vines were planted in 1993 at an altitude of 120m above sea level. Grafted onto nematode-resistant rootstock Richter 99, the vines received supplementary irrigation by means of an overhead sprinkler system.

The winemaking

The grapes were harvested by hand at 35° to 40° Balling during May. The fruit was hand-sorted at the cellar, destemmed and crushed. Skin contact was allowed for up to 48 hours to extract all the floral Muscat flavours from the skins of the grapes. After pressing, the juice was cleaned and then cool-fermented in temperature-controlled stainless steel tanks for a period of six weeks at 16°C.

Winemaker
Tariro Masayiti

Colour
Golden straw-yellow with
tinges of green

Bouquet
Pure Muscat aromas of dried
apricots, 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 tomato
soup, foie gras, cakes,
pastries and tarts

Alcohol
9,80%

Residual sugar
2,71 grams/litre

pH
3,47

Acidity
8,20 grams/litre