







2009 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 could 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.

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.

The vineyards

Grapes were sourced from vineyards that grow on the slopes of the Simondium Mountain in Paarl. The vines were 24 years old at the time of picking. The fruit is left to hang on the vines for much longer than usual in order to concentrate the sugars and rich flavours that characterise this wine.

The winemaking

Grapes were stringently selected and harvested by hand at 40° Balling. The fruit was hand-sorted at the cellar before being soaked in a press and having yeast added to start fermentation on the skins. As the fermentation started, the juice was pressed out and fermentation of the juice continued in stainless steel tanks. Fermentation was stopped once the desired alcohol/sugar balance had been reached.

Winemaker Tariro Masayiti

Colour Golden straw-yellow

Bouquet

A seductive combination of attractive aromas of dried apricots, currants, raisins, citrus and spice with a typical Muscat character Palate

Luxurious, complex and well-balanced, this wine is distinctive and decadently sweet in the mouth

Food suggestions Excellent served with tomato soup, foie gras, cakes, desserts, pastries, tarts and mature cheeses Alcohol 10,78% by volume

Residual sugar 232 grams/litre

pH 3,26

Acidity 8,50 grams/litre