



NEDERBURG

South Africa's
most awarded wine.



2011 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 both the 2013 and 2012 editions of Platter's South African Wine Guide. 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. In addition, cellar master Razvan Macici was crowned the 2012 Diners Club Winemaker of the Year and the winery itself announced the South African Producer of the Year at the 2012 International Wine & Spirits Competition (IWSC). 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 Natasha Williams, 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 from Muscat de Frontignan grapes.

Vineyards

Grapes were sourced from vineyards that grow on the slopes of the Simondium Mountain in Paarl. The vines were 27 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.

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.

Cellar master
Razvan Macici

Colour
Crisp gold.

Bouquet
A mélange of attractive aromas of flowers, 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 with pâtés, terrines, foie gras, tomato soup, cake, pastries, tarts, mature cheeses and desserts.

Alcohol
10,44% by volume

Total acidity
6,70 grams/litre

pH
3,34

Residual sugar
230,40 grams/litre