



Nederburg is one of South Africa's leading wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with elegant, fresh flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment.

## PRIVATE BIN

### Nederburg Private Bin Eminence | 2013

#### THE RANGE:

At the top end of the Nederburg range are Private Bin wines. The wines that form part of this special collection are all limited-edition, age-worthy, sourced from exceptional fruit and made by hand. Amongst the most famous of these are Edelkeur, a noble late harvest wine and Eminence, a natural sweet wine. Both were conceived by legendary cellar-master Günter Brözel, and are highly acclaimed, having won numerous international and local awards over the years.

#### VINEYARDS:

Grapes were sourced from vineyards that grow on the slopes of the Simondium Mountain in Paarl. The vines were 26 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 sugar 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 receiving extended skin contact in the press. Fermentation took place in small stainless-steel tanks and was stopped once the desired alcohol/sugar balance was reached.

**WINEMAKER:** Razvan Macici (previous winemaker)

**VARIETY / VARIETIES:** Muscat de Frontignan (100%)

**COLOUR:** Crisp gold.

**BOUQUET:** Attractive aromas of dried pineapple, dried peaches, currants, raisins, citrus and spice.

**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.

**RESIDUAL SUGAR:** 200.10 g/l      **ALCOHOL:** 11.39 %

**TOTAL ACIDITY:** 7.10 g/l Tartaric      **PH:** 3.44

