

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree, that stems from a culture of innovation and disciplined attention to detail. The wines are refreshing and richly fruited with bold flavours and structure. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Andrea Freeborough was appointed Nederburg cellar-master in 2015 to succeed Razvan Macici, under whom she worked for five years, at an earlier stage of her career. She brings a wealth of experience and a formidable prize-winning track record of her own. She is supported by two winemakers, who work closely under her direction. They are Samuel Viljoen, who produces the red wines, and Natasha Boks, who makes the whites.



Private Bin

GRENACHE 2009

THE RANGE *The Private Bin label is reserved for those wines sold exclusively on the prestigious annual Nederburg Auction. The wines are all limited-edition, sourced from exceptional fruit and made by hand.*

VINEYARDS *Just 1 200 litres made from old Paarl bush vines. Small berries, with dark, highly concentrated fruit were hand-picked at full ripeness with sweet, juicy and spicy flavours.*

WINEMAKING *The wine was fermented in open tanks. Once taken off the skins and malolactic fermentation was completed, the wine was aged in 500-litre French oak barrels for 24 months. This wine has great maturation potential.*

CELLARMASTER *Razvan Macici*

WINEMAKER *Wilhelm Pienaar*

COLOUR *Rich dark red.*

BOUQUET *Inviting aromas of succulent fruit with notes of dark chocolate, pepper and sweet spice.*

PALATE *Big, bold and intense flavours with a plush mouth-feel.*

FOOD SUGGESTIONS *Delicious with tapas as well as grills, roasts and casseroles, as well as vegetarian dishes.*

RESIDUAL SUGAR 3,40 g/l

ALCOHOL 14,98%

TOTAL ACIDITY 5,50 g/l

pH 3,59

