

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

R101 MALBEC 2003

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.*

Made entirely from Malbec grapes.

VINEYARDS *The grapes were sourced from trellised, low-yielding vineyards in the Bottelary area. The vines received supplementary irrigation. The wine growers are long-term suppliers with whom Nederburg is jointly involved in continual plant material and vineyard upgrading, ideally matching cultivar with terroir, and also in conducting ongoing improvements in vineyard management.*

WINEMAKING *The grapes were hand-picked at 24° Balling from vineyard blocks which were individually vinified. The grapes were fermented on the skins for an average of 10 days and then given additional skin contact for five days. The free-run wine was kept separate from the pressed wine. All wine was fermented in small tanks and manually pumped over. Once spontaneous malolactic fermentation occurred the wine was transferred to wood, where it was racked regularly during the 24 month maturation period. The wine was aged in a combination of first-fill French, Romanian and American oak barrels.*

CELLARMASTER *Razvan Macici*

COLOUR *Dark red.*

BOUQUET *Spicy nose with sweet nuances of cinnamon, mint and leather, also displaying undertones of dark berries and chocolate.*

PALATE *A well-structured wine with integrated and supple tannins that develop into a full mouthfeel. An abundance of mint and dark chocolate flavours supported by traces of blackcurrants and coffee.*

FOOD SUGGESTIONS *Excellent served with red meat and casseroles, roasts, pasta dishes and mature soft cheeses.*

RESIDUAL SUGAR 2,00 g/l
ALCOHOL 13,54%
TOTAL ACIDITY 5,96 g/l
PH 3,53

