

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

R121 SHIRAZ 1999

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.*

This wine is made from Shiraz grapes.

VINEYARDS *The grapes were sourced from dryland, trellised vineyards in Philadelphia, Paarl and Stellenbosch. Planted between 1990 and 1998, the vines grow in Kroonstad soil and decomposed granite. The vineyards are situated on south to south-westerly facing slopes at altitudes of 60 m to 80 m above sea level.*

WINEMAKING *The grapes were harvested by hand at 23,5° Balling during February and March. The grapes were fermented on the skins for 10 to 14 days at 25° to 28°C. The free run wine was kept separate from the pressed wine, all fermented in small tanks and manually pumped over. Once spontaneous malolactic fermentation occurred the wine was transferred to wood, where it was raked regularly over the 24 month maturation period and aged in a combination of new French and American oak barrels.*

CELLARMASTER *Newald Marais*

COLOUR *Deep, rich ruby-red with an opaque centre and cerise rim.*

BOUQUET *Seductive, opulent nose of concentrated pepper, spice and leather.*

PALATE *Succulent berry flavours with ripe, soft tannins and integrated oak.*

FOOD SUGGESTIONS *Enjoy with venison, beef, oxtail, rare steak, barbecued and other red meats, as well as roast duck. It stands up well to spicy seasonings and peppery dishes. Also serve with cheeses such as Swiss Appenzell, French Tomme, and mature Cheshire.*

RESIDUAL SUGAR 1,77 g/l

ALCOHOL 13,32%

TOTAL ACIDITY 6,10 g/l

PH 3,77

