



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 R121 Shiraz | 2015

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 dryland, trellised vineyards in Philadelphia. 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 60m to 80m above sea level.

WINEMAKING:

The grapes were harvested at optimal ripeness, then hand-sorted at the cellar and crushed into a stainless-steel combi tank. Cold maceration was done for three days at 10°C with one pump-over a day. The juice was inoculated and fermented at a temperature of 24 °C to 26 °C. Regular mixing of the juice and skins with aeration happened daily to get the best colour and tannin structure. After fermentation the wine was drained from the skins, and then racked into barrel where it underwent malolactic fermentation. After malolactic fermentation the wine was racked from the lees and returned to barrels. The wine was matured in a selection of new French oak barrels for a period of 22 months prior to blending.

WINEMAKER: Samuel Viljoen

VARIETY / VARIETIES: Shiraz (100%)

COLOUR: Dark intense red colour.

BOUQUET: Dark berries and plums with a hint of spice and pepper notes.

PALATE: An abundance of ripe dark fruits and some spice. Firm and well-integrated tannins providing suitable structure to ensure lengthy maturation.

FOOD SUGGESTIONS: Excellent with venison, beef, oxtail, rare steak, barbequed 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: 2.23 g/l **ALCOHOL:** 15.12 %

TOTAL ACIDITY: 5.78 g/l Tartaric **PH:** 3.61

