



NEDERBURG

South Africa's  
most awarded wine.



## 2006 NEDERBURG PRIVATE BIN R163 CABERNET SAUVIGNON

### Background

Tradition and talent blend with passion, precision and patience at Nederburg, where classically structured wines are made with vibrant fruit flavours. Nederburg's hallmark combination of fruit and finesse continues to be rewarded around the world. The Paarl winery has earned five-star ratings for three wines in the 2012 edition of Platter's South African Wine Guide. Three five-star ratings is the highest number achieved by any producer in the new edition of the guide and Nederburg shares this distinction with two other wineries. In 2011, Nederburg was chosen as Platter's Winery of the Year, with an unprecedented five wines across the multi-tiered range earning five-star ratings. Nederburg was also awarded three trophies at the 2012 Decanter World Wine Awards. The winery brought home six gold and six best-in-class ratings from the 2011 International Wine & Spirit Competition (IWSC) in London and won two double gold and nine gold medals at the 2011 Veritas Awards, South Africa's National Wine Show. These are just some of the many accolades earned by Nederburg where hand-crafted, micro-cuvées for specialist winelovers and beautifully balanced and accessible wines for everyday enjoyment are made with equal commitment.

Razvan Macici heads the team as Nederburg cellarmaster. He is supported by two winemakers who work closely under his direction. They are Wilhelm Pienaar, who produces the red wines and Wim Truter, who makes the whites.

### Private Bin Collection

Nederburg Private Bin wines are sold exclusively on the annual by-invitation-only Nederburg Auction. The label is reserved for specialist, vineyard-selected, limited-edition wines that are hand-made and while classically styled, exhibit prominent fruit flavours.

This wine is made entirely from Cabernet Sauvignon grapes.

### Vineyards

The grapes were sourced from vineyards in the Paarl area, grown in well-drained, deep red and yellow soils.

### Winemaking

The grapes were harvested by hand at 24,5° Balling. Each vineyard block is individually vinified. The grapes were fermented on the skins for an average of 10 days and additional skin contact was allowed for another five days. The free-run juice was kept separate from the pressed wine, all fermented in small tanks and pumped over manually. Once spontaneous malolactic fermentation occurred the wine was transferred to wood, where it was racked regularly over the maturation period of 18 months. The wine was aged in a combination of French, Hungarian and American barrels, all new.

### Cellarmaster

Newald Marais

### Colour

Ruby red

### Bouquet

Aromas of blackcurrants, cherries, dark chocolate and mocha

### Palate

An abundance of prune, blackcurrant and cherry aromas supported by pleasant wood spices.

### Food suggestions

Excellent served with pâté, red meat and game casseroles, roasts and mature soft cheeses.

### Alcohol

14,73% by volume

### Total acidity

5,95 grams/litre

### pH

3,59

### Residual sugar

3,50 grams/litre

### Accolades

Decanter World Wine Awards 2010: gold medal

Veritas Awards 2008, 2009 and 2010: silver medals

International Wine & Spirit Competition 2010: silver medal

International Wine & Spirit Competition 2009: silver (best in class) medal

Michelangelo International Wine Awards 2008: silver medal