



NEDERBURG

South Africa's
most awarded wine.



2008 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 both the 2013 and 2012 editions of Platter's South African Wine Guide. 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. In addition, cellarmaster Razvan Macici was crowned the 2012 Diners Club Winemaker of the Year and the winery itself announced the South African Producer of the Year the 2012 International Wine & Spirits Competition (IWSC). 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 Natasha Williams, 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 from Cabernet Sauvignon grapes.

Vineyards

The grapes were sourced from two top-performing vineyard blocks in Paarl and Groenekloof. The Paarl vines grow in soils with excellent drainage, situated some 300 to 400 m above sea level on the slopes of the Simonsberg mountains. These are old vineyards with a low yield per hectare, offering small berries with concentrated fruit flavours. The Groenekloof vineyards grow in deep red Tukululo soils on Nederburg's own farm, Papkuilsfontein. These dryland, mature vineyards produce grapes with a dark, deep colour and intense, ripe varietal character.

Winemaking

The grapes were harvested by hand at 24 to 24,5° Balling. Only the best grapes were selected, both in the vineyard and in the cellar. The grapes from the two vineyard blocks were individually vinified. The fruit was fermented on the skins, in small capacity tanks, for an average of 14 days and pumped over manually. An additional five days of skin contact was allowed. The free-run juice and pressed wine were kept separate. 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 new French oak barrels.

Cellarmaster

Razvan Macici

Colour

Ruby red.

Bouquet

Aromas of black fruit such as currants and cherries with subtle nuances of dark chocolate and mocha.

Palate

An abundance of plum fruit flavours, supported by pleasant oak spice. A well-structured wine with a subtle and round mouthfeel.

Food suggestions

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

Alcohol

14,46% by volume

Total acidity

6,40 grams/litre

pH

3,75,

Residual Sugar

1,80 grams/litre

Accolades

International Wine & Spirit Competition 2013: gold outstanding medal

