



NEDERBURG

South Africa's
most awarded wine.



2009 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 dryland sites in the Paarl region. These vineyards grow in red/yellow Tukulu/Clovelly soils ideal for root penetration due to its good water-holding capacity and limited compactness. Both sites are low-yielding and produce small-berried, loose bunches picked at a suitable level of phenolic ripeness. While Cabernet bunches tend to be fairly compact, the prevailing micro-climatic conditions were conducive to a looser bunch formation, making for more even ripening. The fruit growing at lower altitudes, contributing 60% to the blend, provided the strong aromatic features and dark fruit flavours, while the fruit from vines situated at a higher altitude provided the red fruit, herbaceous and gooseberry qualities.

Winemaking

The grapes were harvested at 25° Balling and each block was individually vinified. Open-top fermenters were used for a greater measure of control. Its large surface area provided an excellent ratio between the cap and the wine itself, thereby enhancing colour and eventual flavour. The wine was matured in a combination of new-, second- and third-fill small, French oak barrels for a period of 18 months prior to blending. It received a light egg-white fining before filtration. Only 1 200 litres of this wine were produced.

Cellarmaster

Razvan Macici

Colour

Dark ruby.

Bouquet

Aromas of blackcurrant, cassis, chocolate and mocha.

Palate

Ripe blackberry and currant flavours, mocha and a hint of oak spices with firm, but supple tannins.

Food suggestions

Excellent served with rosemary-infused lamb, petit poussin with thyme, seared AAA rump, fillet or sirloin, or Châteaubriand.

Alcohol

14,48% by volume

Total acidity

6,30 grams/litre

pH

3,44,

Residual Sugar

1,90 grams/litre

Accolades

Veritas Awards 2013: double gold medal

