

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

R163 CABERNET SAUVIGNON 2011

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 Cabernet Sauvignon grapes.

VINEYARDS The grapes were sourced from two dry-land sites in the Paarl region. These vineyards grow in red/yellow Tukul/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

WINEMAKER Wilhelm Pienaar

COLOUR Dark ruby red.

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

RESIDUAL SUGAR 2,80 g/l

ALCOHOL 14,21 %

TOTAL ACIDITY 6,00 g/l

PH 3,50

