

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

R172 PINOTAGE 2006

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 Pinotage grapes.

VINEYARDS *The grapes were sourced from bush vines in Darling and trellised vines in Durbanville. Some vines were grown under dry-land conditions while others received supplementary irrigation from a micro-irrigation system.*

WINEMAKING *The grapes were harvested by hand at between 24° and 25° Balling from the end of January to mid-February. The grapes were fermented on the skins in temperature-controlled stainless steel tanks at 25° to 28°C for 10 to 14 days. Once spontaneous malolactic fermentation occurred the wine was transferred to wood, where it was racked regularly during the 18-month maturation period. It was aged in a combination of new French and American oak barrels.*

CELLARMASTER *Razvan Macici*

WINEMAKER *Wim Truter*

COLOUR *Deep ruby with a purple edge.*

BOUQUET *Ripe prune and vanilla notes.*

PALATE *Full and rich with lots of ripe berry and oak spice flavours and a good tannic backbone.*

FOOD SUGGESTIONS *Excellent with game casseroles, red meat dishes, robust cheeses and dark chocolate.*

RESIDUAL SUGAR 2,00 g/l
ALCOHOL 13,94%
TOTAL ACIDITY 5,50 g/l
PH 3,73

