

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 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 Pinotage grapes.*

**VINEYARDS** *The grapes for this wine was sourced from unirrigated bush vines, 10 to 14 years of age, and situated only 25 km from the sea. The vines are cooled by maritime breezes, while a range of hillocks protects the vines from the sometimes damaging effects of the south-easterly wind. Suckering of the vines ensured good aeration, light penetration, bud fertility and colour intensity.*

**WINEMAKING** *The grapes were harvested by hand at 25° Balling, resulting in ripe tannins and intense, concentrated fruit flavours. The fruit was fermented on the skins at 23° to 25°C until dry. Regular pump-overs ensured optimal extraction of colour and flavour. The wine was then drained from the skins and pressed into a stainless steel tank, then racked to a combination of French, American and Romanian oak where it spent 30 months. After barrel selection, the wines were racked from barrel and prepared for bottling.*

**CELLARMASTER** *Andrea Freeborough*

**WINEMAKER** *Samuel Viljoen*

**COLOUR** *Dark red with a purple edge.*

**BOUQUET** *An abundance of raspberry, strawberry and ripe banana aromas with oak spice in the background.*

**PALATE** *The complex and full palate of this wine is layered with delicious chocolate, wild bramble and plum flavours. Firm, but fine mouth-coating tannins are enhanced by an excellent fruity persistence.*

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



RESIDUAL SUGAR 2,51 g/l  
ALCOHOL 13,83%  
TOTAL ACIDITY 5,25 g/l  
PH 3,50