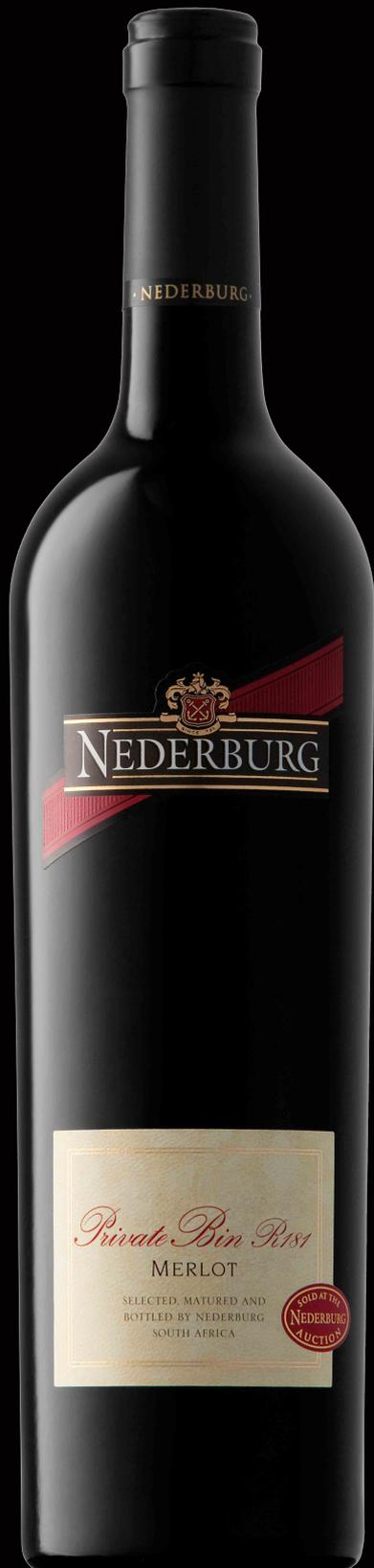




NEDERBURG

South Africa's
most awarded wine.



2009 NEDERBURG PRIVATE BIN R181 MERLOT

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 at 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

The Private Bin label is reserved for specialist, vineyard-selected, limited-edition wines that are hand-made and while classically styled, exhibit prominent fruit flavours. These wines are sold exclusively on the annual by-invitation-only Nederburg Auction.

This wine is made from Merlot grapes.

Vineyards

The grapes were sourced from dryland vineyards in the Groenekloof, Darling wine region. These low-yielding, mature vineyards situated on slopes cooled by sea breezes from the Atlantic Ocean, provided ripe fruit with concentrated flavours and an intense varietal character.

Winemaking

The fruit were picked at 24,5°Balling with a rigorous selection taking place both in the vineyard and the cellar. The grapes were vinified in small capacity tanks with manual pump-overs and regular delestage. Cold maceration was allowed for a few days prior to the commencement of alcoholic fermentation. Fermentation was completed on the skins followed by 10 days of additional skin maceration. The free-run wine was kept separate from the pressed wine. On the completion of spontaneous malolactic fermentation, the wine was transferred to new, small French oak barrels, where it was racked regularly over the 18 months of maturation.

Cellarmaster

Razvan Macici

Colour

Deep purple with a vivid rim.

Bouquet

Scents of violets and sweet spice followed by fragrances of ripe berry and a hint of mocha and vanilla.

Palate

Complex, rich and full with layers of fruit, oak and spice, and tannins that are soft, yet firm. Ending in a long, aromatic and floral finish, it shows very well.

Food suggestions

Excellent served with oxtail, casseroles, red meat, game, pizza and pasta dishes.

Alcohol

14,65% by volume

Total acidity

5,30 grams/litre

pH

3,47,

Residual Sugar

2,30 grams/litre

Accolades

Veritas Awards 2013: gold medal