

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

## R181 MERLOT 2012

**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 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

**WINEMAKER** Wilhelm Pienaar

**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.

**AWARDS** Veritas Awards 2015: gold medal

RESIDUAL SUGAR 2,30 g/l  
ALCOHOL 14,12%  
TOTAL ACIDITY 6,30 g/l  
PH 3,41

