



Nederburg is one of South Africa's leading wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with elegant, fresh flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment.

## PRIVATE BIN

### Nederburg Private Bin R181 Merlot | 2015

#### THE RANGE:

At the top end of the Nederburg range are Private Bin wines. The wines that form part of this special collection are all limited-edition, age-worthy, sourced from exceptional fruit and made by hand. Amongst the most famous of these are Edelkeur, a noble late harvest wine and Eminence, a natural sweet wine. Both were conceived by legendary cellar-master Günter Brözel, and are highly acclaimed, having won numerous international and local awards over the years.

#### VINEYARDS:

The Merlot grapes were sourced from vineyards in the Simondium area situated between Paarl and Franschoek, while the Cabernet franc grapes came from vineyards from the Papkuilsfontein farm near Darling. The viticulturist works hand-in-hand with the grape growers in managing each vineyard block to ensure the best quality fruit for this wine and that the grapes are delivered at optimum conditions.

#### WINEMAKING:

The grapes were harvested by hand at 24,5° Balling during March and sorted at the cellar using a Pellenc sorting system to ensure that only the ripe berries end up in the tank. Fermentation took place on the skins in temperature controlled stainless-steel tanks at 25°C to 28°C for 10 to 14 days. Regular mixing of the skins and juice was done to extract optimum colour and tannins. After fermentation, the wine was drained from the skins into a stainless-steel tank and upon completion of malolactic fermentation, the wine was racked into barrels and matured in first-fill French oak for a period of 24 months.

**WINEMAKER:** Samuel Viljoen

**VARIETY / VARIETIES:** Merlot (93,75%), Cabernet Franc (6,25%)

**COLOUR:** Deep purple with a vivid rim.

**BOUQUET:** Scents of violets and sweet spice, fragrances of ripe berry, 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 with oxtail, casseroles, red meat, game, pizza and pasta dishes.

**RESIDUAL SUGAR:** 2,67 g/l      **ALCOHOL:** 14,33 %

**TOTAL ACIDITY:** 5,94 g/l Tartaric      **PH:** 3,50

