



NEDERBURG

South Africa's
most awarded wine.



2001 NEDERBURG PRIVATE BIN S316 WEISSER RIESLING NOBLE LATE HARVEST

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 2012 edition of Platter's South African Wine Guide. Three five-star ratings is the highest number achieved by any producer in the new edition of the guide and Nederburg shares this distinction with two other wineries. 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. Nederburg was also awarded three trophies at the 2012 Decanter World Wine Awards. The winery brought home six gold and six best-in-class ratings from the 2011 International Wine & Spirit Competition (IWSC) in London and won two double gold and nine gold medals at the 2011 Veritas Awards, South Africa's National Wine Show. 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 Wim Truter, 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 entirely from Weisser Riesling grapes affected by botrytis cinerea (noble rot).

Vineyards

Botrytis cineria (noble rot) in Weisser Riesling grapes doesn't occur very often, making this wine exceptionally rare. The grapes were sourced from established vineyards on the slopes of Simondium in Paarl. The vines, situated some 80 m above sea level, are grown in Clovelly soil. Grafted onto nematode resistant rootstock Richter 99 and 101-14, they received supplementary irrigation from an overhead sprinkler system.

Winemaking

The grapes were harvested by hand at 28° to 40° Balling during May. Further berry selection took place at the cellar where the fruit was destemmed, crushed and cool-fermented in temperature-controlled stainless steel tanks at 16° C for three to six weeks. The wine did not undergo malolactic fermentation, but instead was put through a separator to prevent further fermentation once the desired residual sugar level had been reached. The wine received no wood maturation.

Accolades

Michelangelo International Wine Awards 2003: Gold

Cellarmaster
Razvan Macici

Colour
Bright straw-yellow.

Bouquet
Intense aromas of nectarines, figs and a trace of herbs.

Palate
An exceptionally rewarding mouthfeel with complex layers of ripe fruit and nuts, ending in a long, honeyed finish.

Food suggestions
Excellent served with pâtés, terrines, foie gras, tomato soup, cake, pastries, tarts and desserts.

Alcohol
11,17% by volume

Total acidity
7,50 grams/litre

Total SO₂
240

pH
3,34

Residual sugar
112 grams/litre

Volatile acidity
1,05 grams/litre

Free SO₂
38