



NEDERBURG

South Africa's  
most awarded wine.



## 2010 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 winery was recently chosen as the Winery of the Year in the Platter South African Wine Guide, with an unprecedented five of its wines across the multi-tiered range earning five-star ratings in the 2011 edition. Nederburg also triumphed in Australia at the 2010 Tri Nations Wine Challenge, winning the trophy for top dessert wine. It was also awarded the trophy for the most successful producer on the Old Mutual Trophy Wine Show in 2008 and again in 2009 and produced the winning Shiraz in the 2008 Lexus WINE Shiraz Challenge. 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.

As Distell's biggest wine brand, Nederburg is exported to key global markets in the UK, Europe and North America, where it is steadily building a presence and reputation for classically styled wines with fruit-rich flavours. Its growing success as a global lifestyle brand is the result of an extensive infrastructure that includes ongoing viticultural research, implementation of pioneering vineyard practices, sourcing of top-quality grapes; major investment in cellar facilities and an international marketing and distribution network.

Razvan Macici heads the team as Nederburg cellar master. He is supported by two winemakers who work closely under his direction. They are Wilhelm Pinaar, who produces the red wines and Tariro Masayiti, who makes the whites.

### The Winemaster's Reserve Collection

Nederburg's core super-premium wines are accommodated in The Winemaster's Reserve ensemble, named to honour the long-established tradition of winemaking excellence. These classic wines treasure the integrity of our grapes in every step of the wine-growing and winemaking journey. Every glass demonstrates an unwavering commitment to world-class vineyard and cellar skills.

This wine is made from a blend of Chenin blanc (87%) and Muscat de Frontignan (13%) grapes.

### Vineyards

The grapes were sourced from vineyards in the Durbanville and Paarl areas. The vines, situated some 120m to 160m above sea level and planted between 1984 and 1993, are grown in Tukulu and Oakleaf soils. Grafted onto nematode-resistant rootstock Richter 99, the vines received supplementary irrigation.

### Winemaking

The botrytis cinerea (noble rot) grapes were strictly selected and harvested by hand at 35° to 40° Balling during May. The fruit was destemmed in the cellar prior to pressing and then cool-fermented in temperature-controlled stainless steel tanks at 16°C for a period of six weeks. The wine did not undergo malolactic fermentation, but rather put through a separator to prevent fermentation from occurring once the desired sugar level had been reached. The wine also did not undergo wood maturation. The wine was blended, stabilised and sterile-filtered before bottling.

### Winemaker

Tariro Masayiti

### Palate

A subtle balance between acid and sugar with dried fruit and vanilla spice notes.

### Alcohol

9,77% by volume

### Colour

Brilliant yellow with hints of gold.

### Residual sugar

224 grams/litre

### Bouquet

Aromas of honey, tangerine supported by apricot and dried peach flavours.

### Food suggestions

Excellent served with pâtés, blue cheeses, desserts, cakes, pastries and tarts.

### pH

3,66

### Acidity

9,08 grams/litre