

## Nederburg Private Bin R181 Merlot 2002

International Wine & Spirit Competition 2006 - Bronze

Fairbairn Capital Trophy Wine Show 2005 - Bronze

Veritas 2004 - Gold

Bronze - International Wine and Spirit Competition (IWSC) 2005

Dark, intense red colour. Ripe red fruit, layers of violets and chocolate, gentle tannins and delicate mint. Well integrated wood flavours following 2 years of barrel maturation. Soft and long aftertaste.

**variety :** Merlot | 100% Merlot

**winery :** Nederburg Wines

**winemaker :** Razvan Macici

**wine of origin :** Coastal

**analysis :** alc : 13.76 % vol rs : 2.1 g/l pH : 3.49 ta : 6.5 g/l va : 0.67 g/l so2 : 74 mg/l fso2 : 27 mg/l

**type :** Red      wooded

**pack :** Bottle    **closure :** Cork

International Wine & Spirit Competition 2006 - Silver Best in Class

Fairbairn Capital Trophy Wine Show 2005 - Bronze

Veritas 2004 - Gold

Bronze - International Wine and Spirit Competition (IWSC) 2005

**ageing :** 10-15 years maturation potential.

**in the vineyard :** **The vineyards (Viticulturist: Dricus Heyns)**

The Private Bin label is reserved for specialist, vineyard-selected, limited-edition wines that are handmade and while classically styled, exhibit prominent fruit flavours.

The grapes were sourced from dryland vineyards in Durbanville, 19 years old at the time of picking, as well as from irrigated vines in Paarl, grown in Swartland soils and 14 years old when harvested. Both wine growers are long-term suppliers with whom Nederburg is jointly involved in continual plant material and vineyard upgrading, ideally matching cultivar with terroir, and also in conducting ongoing improvements in vineyard management.

**about the harvest:** In each instance the fruit was picked at 24,5° Balling with each block individually vinified.

**in the cellar :** The grapes were fermented on the skins for an average of 10 days and then given additional skin contact of five days. The free run wine was kept separate from the pressed wine, all fermented in small tanks, manually pumped over. Once spontaneous malolactic fermentation occurred the wine was transferred to wood, where it was racked regularly over the 24 month maturation period.

It was aged in a combination of French (80%), Hungarian and American barrels, all new. Cellarmaster Razvan Macici says its scent of violets and spice herald a creamy-textured palate of concentrated berry, mocha and mint with complex oak tones. Its silky tannins give the wine excellent maturation potential, he believes.

### Nederburg Wines

Paarl

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