

Nederburg Private Bin D253 Sauvignon Blanc Chardonnay 2009

Colour: Brilliant lime-green

Bouquet: Aromas of asparagus, green figs, tropical fruit with toasty notes.

Palate: A medium-bodied wine with complex aromas and a creamy texture.

Excellent served with seafood, fish, chicken and veal casseroles.

variety : Sauvignon Blanc | 70% Sauvignon Blanc, 30% Chardonnay

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin :

analysis : alc : 13.68 % vol rs : 1.99 g/l pH : 3.35 ta : 6.8 g/l

type : White **style :** Dry **body :** Medium

pack : Bottle **size :** 0 **closure :** Cork

Michelangelo CCL international Wine Awards 2010 - Gold Medal
5 Stars - John Platter 2011

in the vineyard : 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 awarded the trophy for the most successful producer on the Old Mutual Trophy Wine Show in both 2009 and 2008, and produced the winning Shiraz in the 2009 Syrah du Monde in France, as well as in the 2008 Lexus WINE Shiraz Challenge. Nederburg is frequently honoured in the Tri-Nations Wine Challenge, involving New Zealand and Australia. It also performs extremely well at the annual Veritas Awards (in 2009 winning the second highest number of double gold and gold medals), as well as the Michelangelo International Wine Awards. It has earned trophies, gold medals and best-in-class ratings on the annual International Wine & Spirit Competition in London, bringing home two trophies in 2009. Two of the cellar's wines are also rated five stars in the 2010 edition of the Platter's South African Wine guide. 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.

Nederburg is exported to key global markets in the UK, Europe, North America and Australasia, where it is steadily building a presence and reputation for elegantly styled wines with fruit-rich flavours. Its growing success 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 Pienaar, who produces the red wines and Tariro Masayiti, 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.

Vineyards (viticulturist: Henk van Graan)

The Sauvignon blanc grapes were sourced from vineyards in the Groenekloof and Durbanville regions, while the Chardonnay grapes were sourced from vineyards in the Paarl and Durbanville areas. Planted between 1980 and 1998, the vines grow in



Clovelly soil and decomposed granite at altitudes of 60m to 120m above sea level. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, the vines, yielding an average of 8 to 10 tons per hectare, received supplementary irrigation from a micro-irrigation system while some vineyards grown under dryland conditions.

about the harvest: The grapes were hand-picked at 23° - 24° Belling from February until mid-March.

in the cellar : The grapes were destemmed, crushed and the free-run juice separated and clarified overnight. The Sauvignon blanc grapes were fermented in stainless steel tanks at 14° C for a period of 3 weeks. The Chardonnay grapes were fermented in new French oak barrels for eight months with weekly battonage for a period of two months. The wine was next blended and stabilised before bottling.

Nederburg Wines

Paarl

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