

Nederburg Private Bin Eminence 2009

Color: Golden straw-yellow.

Bouquet: A seductive combination of attractive aromas of dried apricots, currants, raisins, citrus and spice with a typical Muscat character.

Palate: Luxurious, complex and well-balanced, this wine is distinctive and decadently sweet in the mouth.

Excellent served with tomato soup, foie gras, cakes, desserts, pastries, tarts and mature cheeses.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Nederburg Wines

winemaker : Razvan Macici & Tariro Masayiti

wine of origin : Paarl

analysis : alc : 10.78 % vol rs : 232 g/l pH : 3.26 ta : 8.5 g/l

type : White **style** : Sweet

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

2025 Investec Trophy Wine Show - Trophy for Best Museum Class Wine Overall

2013 Old Mutual Trophy Wine Show - Silver

2013 Decanter Awards - Regional Trophy: South African Sweet over £15 Trophy

2012 Veritas Wine Awards - Gold

2012 International Wine Challenge - Gold

2012 Old Mutual Trophy Wine Show - Silver

2011 International Wine Awards - Silver

2010 Michelangelo Awards - Gold

2010 Tri Nations Wine Competition - Double Gold

2010 Michelangelo Awards - Double Gold

in the vineyard : Nederburg Private Bin wines are sold exclusively on the annual by-invitation-only Nederburg Auction.

This wine is made entirely from Muscat grapes (the first grape variety to be planted in South Africa).

Vineyards

Grapes were sourced from vineyards that grow on the slopes of the Simondium Mountain in Paarl. The vines were 24 years old at the time of picking. The fruit is left to hang on the vines for much longer than usual in order to concentrate the sugars and rich flavours that characterise this wine.

about the harvest: Grapes were stringently selected and harvested by hand at 40° Balling.

in the cellar : The fruit was hand-sorted at the cellar before being soaked in a press and having yeast added to start fermentation on the skins. As the fermentation started, the juice was pressed out and fermentation of the juice continued in stainless steel tanks. Fermentation was stopped once the desired alcohol/sugar balance had been reached.

Nederburg Wines

Paarl

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