

## Nederburg Private Bin D252 Sauvignon Blanc Semillon 2010

Colour: Brilliant with green tinges

Bouquet: Zesty, herbaceous and fruity with aromas of guava and citrus

Palate: Crisp and fresh with an abundance of fresh fruit and creamy oak flavours resulting in a lingering finish. The Sémillon portion adds richness of mouthfeel, creating a food-friendly wine ideal for ageing

Excellent served with creamy seafood, fish, pasta, chicken and veal dishes

**variety** : Sauvignon Blanc | 60% Sauvignon Blanc; 40% Semillon

**winery** : Nederburg Wines

**winemaker** : Razvan Macici

**wine of origin** : Darling

**analysis** : alc : 13.18 % vol    rs : 2.03 g/l    pH : 3.35    ta : 7.00 g/l

**type** : White      **wooded**

**pack** : Bottle    **closure** : Screwcap

International Wine Challenge 2012 - Silver Medal

Michelangelo International Wine Awards 2011 - Grand d'Or Medal

### 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 recently chosen as Winery of the Year by Platter's 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 triumphed in Australia at the 2010 Tri Nations Wine Challenge, winning the trophy for top dessert wine. It was also awarded the regional trophy at the 2011 Decanter World Wine Awards for the best South African sweet white wine retailing for above £10. Nederburg produced one of the highest-scoring wines on the 2011 Muscats du Monde and earned one of the top scores on the 2011 Old Mutual Trophy Wine Show to take the trophy for the best unfortified dessert wine. 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 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 Pienaar, who produces the red wines and Tariro Masayiti, who makes the whites.

### The 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 a blend of Sauvignon blanc (60%) and Sémillon (40%) grapes.

### Vineyards



The Sauvignon blanc was sourced from vineyards in Groenekloof, Darling, while the Sémillon came from vineyards in the Durbanville area. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, some vines were grown under dryland conditions while others received supplementary irrigation from a micro-irrigation system.

**about the harvest:** The grapes were hand-picked at 22° to 24° Balling from February until mid-March.

**in the cellar :** After harvesting, the grapes were sorted, destemmed and crushed at the cellar. The grapes were fermented in stainless steel tanks at 13° C for three weeks and kept on the fine lees, with regular stirring taking place, until final blending and bottling. The wine was not matured in wood.

## Nederburg Wines

Paarl

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