

Nederburg Private Bin Edelkeur 2001

Colour: Rich gold.

Bouquet: Abundant aromas of tropical fruit and apricots.

Palate: Smooth and luscious across the palate with great elegance and balance.

Excellent served with pâtés, terrines, foie gras, tomato soup, cake, pastries, tarts and desserts.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Nederburg Wines

winemaker : Razvan Macici

wine of origin : Paarl

analysis : alc : 10.05 % vol rs : 217.5 g/l pH : 3.32 ta : 9.37 g/l

type : Dessert **style :** Sweet

pack : Bottle **closure :** Cork

Veritas 2011 - Gold 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 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. A Nederburg wine was judged the wine of the show at the 2011 Five Nations Wine Challenge in Sydney and it also took the trophy for the top dessert wine on the show. It 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. The winery won three Grand d'Or and 11 gold medals at the 2011 Michelangelo International Wine Awards. 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 made entirely from Chenin blanc grapes affected by botrytis cinerea.

Vineyards



The grapes were harvested by hand at 28° to 40° Balling during April and May. The same vineyard blocks were harvested two to three times with only the berries covered in botrytis (noble rot) selected. Further berry selection took place at the cellar where the fruit was crushed and then cool-fermented in temperature-controlled stainless steel tanks at 16°C for six weeks. The wine did not undergo malolactic fermentation, but instead was put through a separator to prevent further fermentation once the desired residual sugar level had been reached. The wine was not matured in wood.

about the harvest: The grapes were harvested by hand at 28° to 40° Balling during May. The same vineyard blocks were harvested two to three times with only the berries covered in botrytis (noble rot) selected.

in the cellar : Further berry selection took place at the cellar where those selected were crushed 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 instead was put through a separator to prevent fermentation once the desired residual sugar level had been reached. The wine was not matured in wood.

Nederburg Wines

Paarl

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