

## Nederburg Private Bin R181 Merlot 2006

Colour: Deep purple with a vivid rim.

Bouquet: Scents of violets and sweet spice followed by fragrances of ripe berry and a hint of mocha and vanilla. Palate: Complex, rich and full with layers of fruit, oak and spice, and tannins that are soft, yet firm. Ending in a long, aromatic and floral finish, it shows very well.

Excellent served with oxtail, casseroles, red meat, game, pizza and pasta dishes.

**variety** : Merlot | 100% Merlot

**winery** : Nederburg Wines

**winemaker** : Razvan Macici

**wine of origin** : Coastal

**analysis** : **alc** : 14.92 % vol **rs** : 2.4 g/l **pH** : 3.38 **ta** : 6.0 g/l

**type** : Red **style** : Dry **body** : Full **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 : 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.

### 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.

**about the harvest:** In each instance the fruit was picked at 24.5°.

**in the cellar :** Balling with the grapes from each block individually vinified. The grapes were fermented on the skins for an average of 10 days and then given another five days of additional skin contact. The free-run wine was kept separate from the pressed wine, all fermented in small tanks, and manually pumped over. Once spontaneous malolactic fermentation was completed the wine was transferred to new, small French oak barrels, where it was racked regularly over the 18 months of maturation.

## Nederburg Wines

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