

Nederburg Private Bin Edelkeur 2010

Colour: Brilliant gold.

Bouquet: Abundant aromas of honey, citrus fruit and apricots with spicy notes.

Palate: Opulent, mouthfilling and complex with an intense honey flavour, it has an excellent sugar/acid balance and a lively, fresh finish.

Excellent served with tomato soup, cakes, pastries and tarts, desserts and matured cheeses.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Western Cape

analysis : alc : 9.93 % vol rs : 199 g/l pH : 3.6 ta : 11.6 g/l

type : Dessert **style** : Sweet

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

2013 Old Mutual Trophy Wine Show - Silver

in the vineyard : The grapes were sourced from old bush vines in the Darling area. The un-irrigated vines, grafted onto nematode resistant rootstock Richter 99, grow in deep red soils.

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: The grapes were harvested by hand at 45° Balling in April.

in the cellar : The fruit was crushed and soaked under cool temperatures for two days before pressing. The juice was inoculated with yeast and fermented in over four weeks at an average temperature of 18°C. Fermentation was halted once the wine reached the desired alcohol/sugar balance.



Nederburg Wines

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