

Nederburg Private Bin D234 Sauvignon Blanc 2012

Colour: Brilliant green

Bouquet: Intense herbaceous aromas with asparagus, green pepper, green and slight hints of citrus.

Palate: A zingy and fresh palate of capsicum, gooseberry and citrus is given a lift by a lively acidity.

Excellent served with salads, seafood, creamy sh, chicken or veal dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Razvan Macici

wine of origin : Darling

analysis : alc : 14.01 % vol rs : 2.40 g/l pH : 3.14 ta : 6.50 g/l va : 0.58 g/l so2 : 130 mg/l fso2 : 26 mg/l

type : White

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

in the vineyard : Background

Tradition and talent blend with passion, precision and patience at Nederburg, where classically structured wines are made with vibrant fruit avours. Nederburg's hallmark combination of fruit and nesse continues to be rewarded around the world. The Paarl winery has earned five-star ratings for three wines in the both the 2013 and 2012 editions of Platter's South African Wine Guide. In 2011, Nederburg was chosen as Platter's Winery of the Year, with an unprecedented five wines across the multi-tiered range earning five-star ratings. In addition, cellarmaster Razvan Macici was crowned the 2012 Diners Club Winemaker of the Year and the winery itself announced the South African Producer of the Year at the 2012 International Wine & Spirits Competition (IWSC). 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.

Razvan Macici heads the team as Nederburg cellarmaster. He is supported by two winemakers who work closely under his direction. They are Wilhelm Pienaar, who produces the red wines and Wim Truter, who makes the whites.

Private Bin Co llection

The Private Bin label is reserved for specialist, vineyard-selected, limited-edition wines that are hand-made and while classically styled, exhibit prominent fruit avours. These wines are sold exclusively on the annual by-invitation-only Nederburg Auction.

This wine is made entirely from Sauvignon Blanc grapes.

Vineyards

The grapes were sourced from vineyards in the Groenekloof area in Darling. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, the vines are grown under dryland conditions with supplementary drip irrigation available when needed.

about the harvest: The grapes were harvested by hand, early in the morning, at 22° to 24° Balling during February and March.

in the cellar : The fruit, gently received and handled at the cellar to avoid contact with oxygen, was crushed and then cool-fermented in temperature-controlled stainless steel tanks. The wine was left on the ne lees for a few months prior to blending and bottling. A reductive approach ensured a distinctive Sauvignon blanc avour, expressive of Darling terroir. The wine received no wood maturation.



Nederburg Wines

Paarl

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