

## Nederburg Private Bin R181 Merlot 2012

Scents of violets and sweet spice are followed by fragrances of ripe berry and a hint of mocha and vanilla. The palate is 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 :** Darling

**analysis :** alc : 14.12 % vol   rs : 2.3 g/l   pH : 3.41   ta : 6.30 g/l

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

**pack :** Bottle   **size :** 750ml   **closure :** Cork

2015 Veritas Awards - Gold

**ageing :** 10-15 years maturation potential.

At the top end of the Nederburg range are Private Bin wines, sold exclusively on the prestigious Nederburg Auction that takes place annually on the farm in Paarl. The wines that form part of this special collection are all limited edition, age-worthy, sourced from exceptional fruit and made by hand.

Amongst the most famous of these are Edelkeur, a noble late harvest wine and Eminence, a natural sweet wine. Both were conceived by legendary cellar-master Günter Brözel, and are highly acclaimed, having won numerous international and local awards over the years.

**in the vineyard :** The grapes were sourced from dryland vineyards in the Groenekloof, Darling wine region. These low-yielding, mature vineyards situated on slopes cooled by sea breezes from the Atlantic Ocean, provided ripe fruit with concentrated flavours and an intense varietal character.

**about the harvest:** The fruit were picked at 24,5°Balling with a rigorous selection taking place both in the vineyard and the cellar.

**in the cellar :** The grapes were vinified in small capacity tanks with manual pump-overs and regular delestage. Cold maceration was allowed for a few days prior to the commencement of alcoholic fermentation. Fermentation was completed on the skins followed by 10 days of additional skin maceration. The free run wine was kept separate from the pressed wine. On the completion of spontaneous malolactic fermentation, the wine was transferred to new, small French oak barrels, where it was racked regularly over the 18 months of maturation.



### Nederburg Wines

Paarl

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