

Nederburg Private Bin Sauvignon Blanc 2003

International Wine & Spirit Competition 2004 - Silver

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.

Cellarmaster Razvan Macici describes the wine as showing herbaceous varietal aromas and flavours of gooseberry, passion fruit and peach, ending in an elegantly dry finish. Its generous palate, he says, is refined by a well harmonised fruit/acid balance. He recommends serving with seafood, creamy fish, chicken or veal.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Razvan Macici

wine of origin : Coastal

analysis : alc : 13.13 % vol rs : 2.32 g/l pH : 3.42 ta : 6.53 g/l so2 : 132 mg/l
fso2 : 48 mg/l

type : White

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in the vineyard : The grapes for this wine were selected from a range of cooler-climate, trellised, unirrigated vineyards, established in deep red or yellow, well-drained soils and varying in age from seven to 19 years at the time of harvest. They came from the Darling Hills, Durbanville and from north-east facing hills in Stellenbosch and from the southern slopes below the Simonsberg Mountains, also in Stellenbosch.

in the cellar : After the grapes were crushed and pressed, the free run was separated from the pressed juice, settled at 10Â°C for 24 hours and after racking, fermented at 13Â°C. The blend was made up in May and the wine bottled in June.

Nederburg Wines

Paarl

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