

Nederburg Private Bin Shiraz 2001

International Wine & Spirit Competition 2004 - Bronze

Michelangelo Awards 2005 - Silver Medal

Veritas 2005 - 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 says the wine's smoky, spicy nose laced with berry opens onto ripe fruit, floral and spicy flavours on the palate, with a subtle presence of oak. Its firm but supple tannins, he says, give the wine excellent maturation potential and it can be expected to hold its own for at least 10 to 12 years.

He recommends serving with it with mildly spicy dishes to echo its own spicy flavours.

variety : Shiraz | 100% Shiraz

winery : Nederburg Wines

winemaker : Razvan Macici

wine of origin : Coastal

analysis : alc : 14.02 % vol rs : 3.52 g/l pH : 3.36 ta : 6.48 g/l so2 : 80 mg/l fso2 : 43 mg/l

type : Red

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ageing : A wine with wine excellent maturation potential and it can be expected to hold its own for at least 10 to 12 years.

in the vineyard : The grapes were sourced from dryland, trellised vineyards in Durbanville and Stellenbosch, all 10 years old at the time of picking.

in the cellar : In each instance the fruit was picked at 25°Balling with each block individually vinified. The grapes were fermented on the skins for an average of 10 days and then given additional skin contact of five days. The free run wine was kept separate from the pressed wine, all fermented in small tanks, manually pumped over. Once spontaneous malolactic fermentation occurred the wine was transferred to wood, where it was racked regularly over the 24 month maturation period. It was aged in a combination of French (80%), Hungarian and American barrels, all new.



Nederburg Wines

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