

Nederburg



Taste Learn
Discover





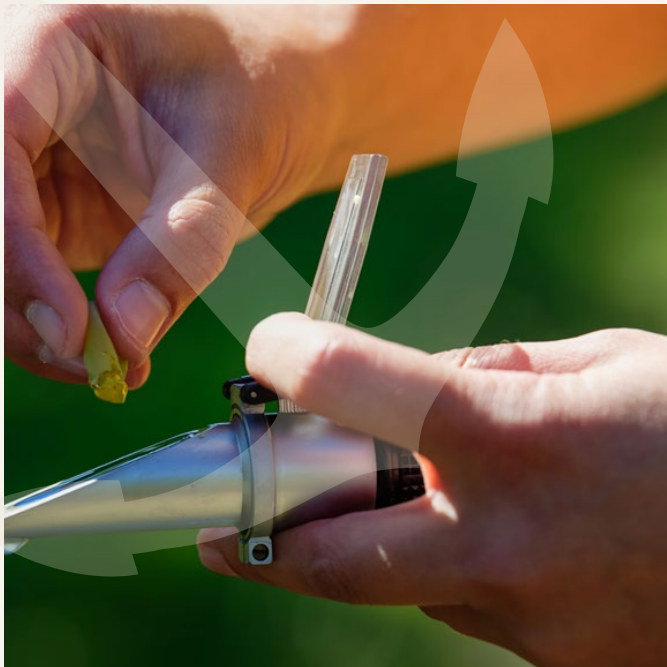
DID YOU KNOW?

Nederburg has a framed copy of the original title deed of the farm in Paarl, granted to Philippus Wolvaart on December 1, 1791 by the Dutch East India Company (DEIC). No-one is sure why, but he named the farm after DEIC commissioner, Sebastiaan Cornelis Nederburgh. Later, the "h" was dropped from the spelling of the farm's name and it became Nederburg.



WHERE IT ALL *started*

Nederburg is based in Paarl, in the heart of the glorious Cape Winelands. It was here that founder Philippus Wolvaart established his farm in 1791. The gracious manor house he built in 1800 is a national monument. It lies at the centre of the beautiful property that includes expansive vineyards, rolling lawns shaded by towering trees, a highly sophisticated cellar, comfortable wine tasting area and restaurant situated in its historic manor house, as well as a conference centre.



Nederburg's viticulture and winemaking team works to the mantra of innovation and discovery, with a deep-rooted belief that one can never stop learning or finding ways of doing things better. The cellar's winemaking philosophy is based on a deep respect for the land, the people involved in the growing and maintaining of the vineyards, those in the cellar and of course, wine lovers all over the world.

The winemaking team is headed up by seasoned winemaker, Samuel Viljoen, who has been part of the winery team since 2007, first as an assistant and from 2014 as fully-fledged red-winemaker. Pieter Badenhorst is Nederburg's white-winemaker, assisted by Jamie Williams, while Zinaschke Steyn makes the reds, assisted by Imellia Prins. Viticulture is undertaken by Isabel Teubes.

WINEMAKING *at a glance*

Most people associate Nederburg with Paarl. This is where its historic manor house, its cellars and some of its vineyards are located. But in fact, the award-winning winery sources its fruit across the Western Cape, from a variety of its own farms: the original Nederburg farm in Paarl and two others including Groenhof in Stellenbosch and Papkuilsfontein close to Darling. It also obtains grapes from a very carefully chosen network of supplier growers across the Cape, giving the cellar the first pick of outstanding quality fruit with vibrant, concentrated and layered flavours.





PEDIGREE *and innovation*

Nederburg is dynamic and forward-thinking. Its highly sophisticated cellar is designed to produce a multi-tiered range of contemporary wines that combine rich fruit flavour with classic structure. The wines range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment.

Ranked amongst the top 50 most admired brands in the world by Drinks International, Nederburg has won many leading international and local wine titles and awards over the years. These include most successful South African producer at the International Wine & Spirit Competition, Platter's South African Wine Guide 'Winery of the Year', and Diners Club 'Winemaker of the Year', amongst others.

Nederburg has been responsible for many important innovations in South African winemaking. It has pioneered viticultural excellence, new wine styles, new wine-growing areas, the planting of lesser-known cultivars and the use of oak barrels from Eastern Europe.

While the winery has established an unassailable reputation for excellence across its range of red (especially Cabernet Sauvignon) and white varietal and blended wines, there is one style in particular that is virtually synonymous with the winery; noble late harvest.

Nederburg pioneered the style in 1969 when Günter Brözel, cellar-master from 1956 to 1989, made the first wine in South Africa with grapes affected by noble rot or Botrytis cinerea, the fungus attacking grapes under a very specific set of climatic conditions to produce richly-scented, honeyed, complex wines of remarkable longevity. Over the years, Nederburg has maintained its strength in the making of these delicious sweet wines, many of which continue to earn awards both at home and abroad.

The winery was the first to see the potential of the cool-climate area of Elgin and was amongst the earliest to establish vineyards in Darling, and also near Gansbaai, as well as the Ceres Plateau. Cooler climate vineyards offer nuanced flavour and purity of fruit character.

Although it sources from these and other top wine-growing areas, a primary source of its grapes is the sunny Paarl region, where the elevated, granitic south-facing slopes of Simonsberg offer ripe, juicy characters.

Nederburg also has access to very mature vines, some more than 30 or 40 years' old, contributing concentration and freshness.

It features all the popular grape varieties in its wine range but is also experimenting with many of the lesser-known ones from Albariño, Carignan and Cinsault, to Gewürztraminer, Grenache, Mourvèdre, Sangiovese, Tannat and more.





A COMMITMENT *to sustainability*

All wines produced by the cellar are compliant with the eco-sustainable principles of the Integrated Production of Wine (IPW). In fact, Nederburg was involved in the pilot programme for the IPW, South Africa's fully traceable guarantee of production integrity. The country is renowned for its eco-sustainable IPW principles that cover wine production from soil to bottle.

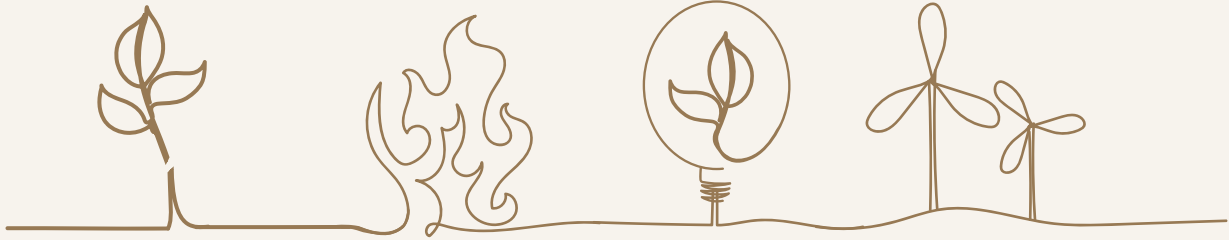
Testament to sustainability as an integral part of Nederburg's winemaking philosophy, the cellar recently earned WWF Conservation Champion status, thanks to its far-reaching water and energy conservation measures.

It is ISO14000 certified for responsible environmental management and constantly keeps track of its fossil fuel usage in order to control its environmental footprint.

Nederburg has been experimenting with Mediterranean varietals well-suited to changing climatic conditions for more than a decade. Carignan and Grenache were planted at Nederburg in Paarl in 2008. The winery is planning additional plantings and making greater use of more drought-resistant rootstocks for mainstream varietals such as Cabernet Sauvignon, Merlot, Pinotage and Sauvignon blanc.

In addition, small portable pressure chambers or "pressure bombs" have been in use in the vineyards since the 2011 harvest to gauge the leaf water potential in the vines as a basis for determining optimal irrigation strategies. Certain vineyards had seen savings of up to 40% as a result.

Other environmental initiatives include:



Alien
clearing

Fire
management

Energy saving
Initiatives

Utilization of
green energy



Drip
irrigation

Energy efficient
chilling processes

Waste
recycling

Rain water
harvesting

Nederburg's own farms, as well as all its grape suppliers adhere to the South African wine industry's social sustainability programme run by the Wine and Agricultural Ethical Trade Association (WIETA).

Nederburg firmly believes in supporting great causes and ploughing back into communities. That's why the brand is investing in the development of the Chicago community in its immediate vicinity of Paarl East, via implementation partner, Ranyaka.

A MULTI-TIERED *collection of wines*



Multiple tiering equips Nederburg to offer wines at a range of price points with a varied selection catering to different stylistic preferences for a worldwide consumer base, but with the signature bold, richly fruited profile common to all.

The **Private Bin** collection, the top end of the Nederburg range, features varietal wines that are all limited-edition, age-worthy, sourced from exceptional fruit and made by hand. Amongst the most famous of these are Nederburg's lauded Cabernet Sauvignons, comprising R163 Cabernet Sauvignon, a single-vineyard reflection of typical Paarl terroir, released only during exceptional vintage years; and Two Centuries Cabernet Sauvignon, a blend of top-quality fruit sourced from the country's diverse coastal wine-growing areas. The Private Bin collection also includes two of Nederburg's famous sweet wines: Edelkeur, a noble late harvest wine, and Eminence, a natural sweet wine.



The **Heritage Heroes** range comprises three individually named and labelled wines, each commemorating an important Nederburg personality, such as founder Philippus Wolvaart, winemaker Johann Graue, and legendary cellar-master Günter Brözel. There's a wooden Chenin blanc made from old vines as well as a Bordeaux- and a Rhône-style red blend.

The ultra-premium **The Manor House** ensemble features single varietal wines made from some of Nederburg's best-of-best fruit.



The Winemasters collection, a firm favourite in many markets, represents the core of the Nederburg range. These are classically structured, food-friendly wines with abundant fruit flavours.



The **Classic Range** line-up offers softly-styled wines with fresh and fruity flavours, celebrating a journey with the love of



Double Barrel Reserve, is a new silky-smooth Bordeaux-style red blend of five noble varieties, led by Cabernet Sauvignon. What makes it stand apart, lies in the detail of the maturation of its components

There are also two sparkling wines by Nederburg;

Première Cuvée Brut as well as **Méthode Cap Classique Brut**.



Baronne, one of South Africa's most successful red blends launched in 1973, offers a superb combination of Cabernet Sauvignon and Shiraz, and is a name that for many is synonymous with red wine itself.



CELLAR-MASTER

Samuel Viljoen

Nederburg's cellar-master since April 2021, Samuel Viljoen gives everything to his winemaking and is very in tune with his team. "We are like a band of brothers who spend more time with each other than with our families."

What this seasoned winemaker loves most about his job, that now involves overseeing the production of the Paarl cellar's multi-tiered range distributed across more than 80 countries worldwide, is that he is contributing to some of the most meaningful moments in other people's lives. "It gives me such a great feeling when wine lovers tell me about the Nederburg wine they served to announce an engagement, to toast a birthday, to honour old friends or new ones, to celebrate a new job or a rite of passage. I feel proud and humbled at the same time."

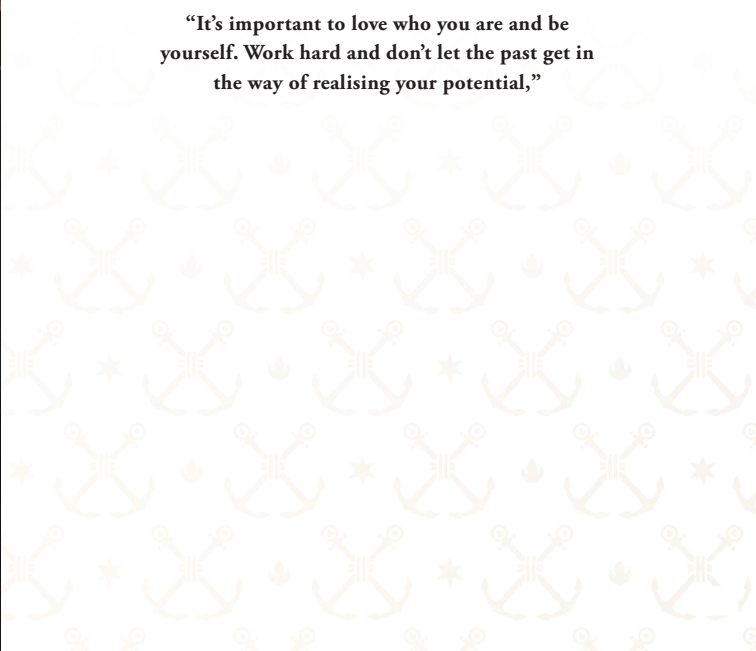
The Stellenbosch University graduate in viticulture and oenology who was born in Bredasdorp, has been part of the award-winning winery team since 2007, first as an assistant, and from 2014 as its fully-fledged winemaker of Nederburg's reds. Previously, he worked for a mix of small and large wineries, from the highly acclaimed American boutique cellar Domaine Serene in Oregon's Willamette Valley to the large volume Goudini Winery in Rawsonville with its accent on mainstream markets. His previous South African experience also included stints with Klein Constantia, Fairview and Longridge.

He enjoys the countervailing forces of his role, now as a cellar-master. "You have to be very analytical but also learn to trust your intuition and your taste buds. You need structure but flexibility to work with as many as 23 different varieties at any given time. You must be able to enjoy making minute quantities of special collectible wines and on the same day, switch to making popular wines for global markets, and you must feel at home creating classical but also original, very different wines."



ASSISTANT WHITE
WINEMAKER JAMIE WILLIAMS

“It’s important to love who you are and be yourself. Work hard and don’t let the past get in the way of realising your potential.”



RED WINEMAKER

Zinaschke Steyn

At first glance, it seems an unlikely jump. How would a proof-reader, originally from Klerksdorp in the north of the country wind up making wine for the Cape's most decorated cellar? Ask Zinaschke Steyn, Nederburg's new red-winemaker.

Actually, her journey is not that improbable when you look at it closely. This young force might have begun as a proof-reader for a printing works in Worcester but that was just after matriculating in 2005. She'd already planned to move south, setting her heart on a BSc in Chemical Engineering at Stellenbosch University because she wanted to be a brandy-maker. But then, as it tends to do, life intervened.

"After close to two years in the Cape, it seemed to me that winemaking would be better suited to my personality," Zinaschke explains. "I like to get my hands dirty and be physically involved from the get-go, as opposed to starting with wine that is to be distilled. I'd be working more closely with the elements and have to tackle each vintage as an entirely new project. It's the anticipation of new challenges, new parameters and new responses every year - that state of flux - that appeals to me. So, in 2007 I met up with oom Willie van Zijl at Elsenburg, and the rest is history."

After graduating in 2010 with a BAgric degree in winemaking and viticulture from Elsenburg Agricultural Training Institute in Stellenbosch, she went to make wine for Overhex Private Cellar, then the KWV and GlenWood Vineyards.

In 2018, she was offered the job as assistant red-winemaker job at Nederburg, thrilled to work for an internationally renowned cellar trading in markets on every continent.

In 2021, she succeeded Samuel Viljoen, who now heads Nederburg's entire cellar, to become the winery's new red-winemaker.



**ASSISTANT RED
WINEMAKER IMELLIA PRINS**

“I’d never really thought about wine because it hadn’t been part of my upbringing. But sitting at the table, being confronted by all these interesting and very appealing flavours and discovering how they changed as you ate, was totally life-altering. As I sipped, it came to me. I could do this. I could plan for a career in wine.”

VITICULTURIST

Isabel Teubes

Isabel Teubes joined Nederburg in early December 2019 as its dedicated viticulturist. She is responsible for overseeing all of Nederburg's vineyards in Paarl, Simondium and Groenekloof, as well as those of its wide network of suppliers in many of the Cape's top growing areas from Durbanville to Gansbaai, from Elgin to Ceres.

Down-to-earth and unpretentious, she hails from Vredendal, where she was born and raised on a wine farm situated along the banks of the Olifants River.

"I've been actively involved in farm activities relating to winemaking and viticulture since the age of 10. I understood early on that the oldest and golden rule for keeping a healthy vine bearing succulent fruit, is to maintain balance between the rooting system and the canopy. Modern viticultural practices and techniques allow us to determine wine styles in the vineyard already. This really excites me!" she says.

Before joining the DGB winemaking team in 2014, she obtained a degree in agriculture from the Cape Peninsula University of Technology (CPUT). Matching her innate passion for wine growing with incredible effort and hard work meant an opportunity to travel to the United States (US) to discover and learn. She spent some time working in the US wine region of Russian River in the Sonoma Valley, where she enjoyed incredible exposure to international viticultural standards and practices.

Isabel says she is driven to succeed by the unique challenge of each harvesting season. "Each vintage is different. Each year comes with its own set of challenges and opportunities."



NEDERBURG *Timeline*



WINE AT THE CAPE

Jan van Riebeeck sent to the Cape by the Dutch East India Company to establish a supply station along the Spice Route.



THE MANOR HOUSE, A NATIONAL MONUMENT

An award winning Heritage Begins



GÜNTER BRÖZEL

is appointed by Nederburg's new owners Monis Wineries.



The first Nederburg auction



BRÖZEL CREATES EDELKEUR

1791

1937

1953

1966

1973

1977

1652

1800

1947

1956

1969

1975

NEDERBURG IS FOUNDED

Philippus Bernardus Wolfvaart is granted 49 hectares of land in the Paarl Valley.



JOHANN GRAUE ACQUIRES BUYS THE NEDERBURG FARM

A period of progression with top-performing clones and an introducing to cold-fermentation.

ARNOLD GRAUE

Talented young winemaker tragically dies in a plane crash.



STELLENBOSCH FARMERS WINERY

merges with Distillers Corporation in 2001 to form Distell.

BARONNE IS BORN

Nederburg's most successful Cabernet Sauvignon, Shiraz red blend & Baronne, is born.



PRIVATE BIN LABEL

Had a unique numbering system for the Nederburg Wine Auction.





BRÖZEL

Retires after 33 years and hands over the reins to Newald Marais.



ROMANIAN WINEMAKER RAZVAN MACICI

Becomes Cellarmaster



WINEMAKER OF THE YEAR

Macici crowned the Diners Club Winemaker of the Year.

Nederburg takes in the awards; ghubeka bicycle assembly facility



SAMUEL VILJOEN
celebrates years of hard work at Nederburg by being promoted to cellar master.

Zinaschke Steyn steps into Samuel's old role as red-winemaker



ISABEL TEUBES

is appointed in the role of viticulturist for Nederburg and its farms.

1985

1989

1994

2001

2011

2012

2015

2016

2018

2019

2020

2021

Brözel receives impressive local & international recognition

NEDERBURG CABERNETSAUVIGNON 1982 MAKES HISTORY

as it was served at the inauguration of previous South African president, Nelson Mandela.



NEDERBURG: PLATTER'S 2011 WINERY OF THE YEAR



Andrea Freeborough joins Nederburg

MORE AWARDS

Drinks International's top 50 list of the World's Most Admired Wine Brands.



PIETER BADENHORST

becomes Nederburg's white-winemaker & platter's five-star award for Nederburg Private Bin Two Centuries Cabernet Sauvignon 2017.



WHITE WINEMAKER

Pieter Badenhorst

Pieter Badenhorst, Nederburg's white-winemaker, grew up in the scenic Boland town of Tulbagh, surrounded by majestic mountains and fertile valleys boasting pristine vineyards.

This is where his interest in wine was piqued - trying to fathom, from an early age, how it's possible that a microscopic living yeast cell can turn grape juice into wine. It was this scientific occurrence, coupled with the chance to create something tangible, something a little magical and adored worldwide, that fascinated him to the point of pursuing a career in winemaking.

So, after matriculating in 1998, he enrolled for a four-year Bachelor of Science degree at the University of Stellenbosch, specialising in oenology and viticulture. Straight after graduating, he was appointed as Nederburg's assistant white-winemaker, working under the guidance of cellar-master at the time, Razvan Macici, a gifted winemaker whom Pieter still admires to this day for his contagious passion for wine.

"It was also during this time that I had the pleasure of meeting and working with another immensely talented winemaker, Andrea Freeborough, who now heads up winemaking at Distell, Nederburg's parent company," he explains.

In 2019, Pieter's journey in winemaking came full circle when he returned to Nederburg to head up the white-winemaking team, after more than a decade as winemaker for Fleur du Cap, another of Distell's prestigious wine brands. In between, he managed to squeeze in some harvest seasons in Germany and France, equipping him with valuable experience and a chance to further hone his winemaking skill.

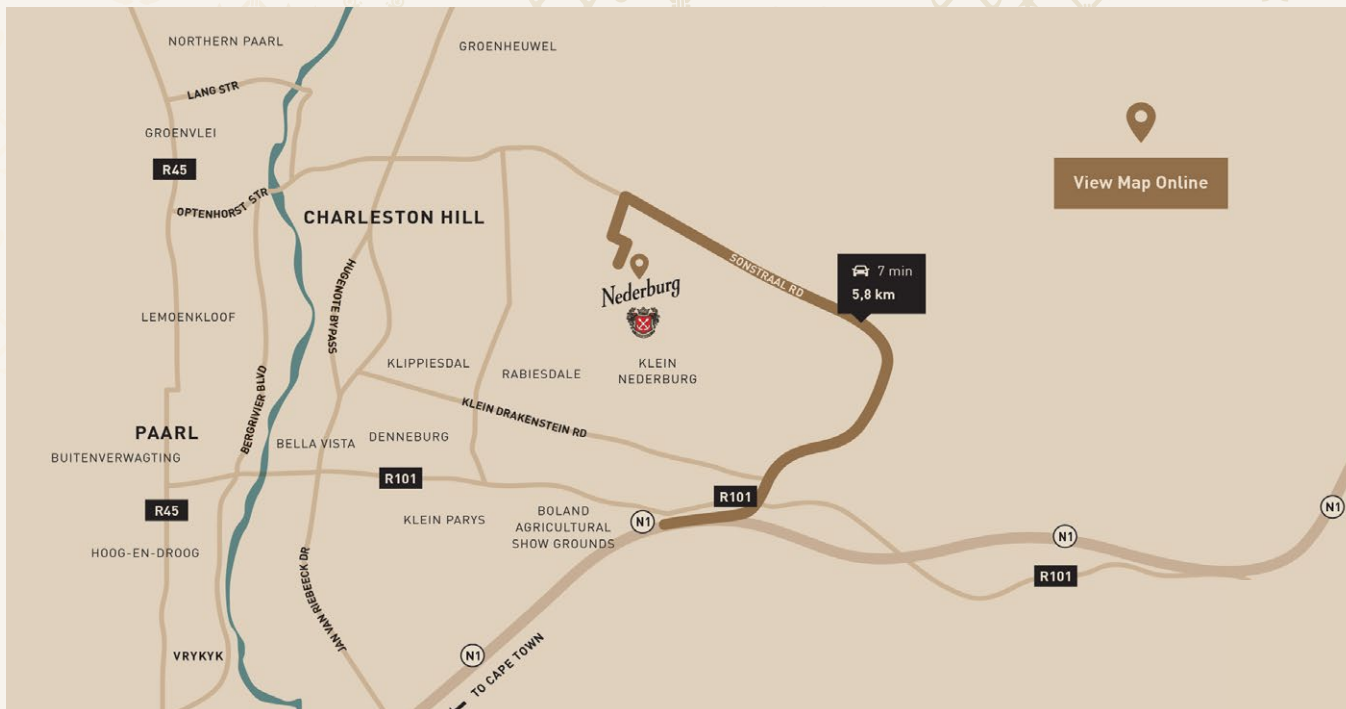
SPEND A RELAXING DAY AT *The Manor*



Don't miss out on a visit to The Manor in Paarl, where our emphasis is on authentic food experiences featuring simple yet hearty dishes with a touch of heritage.

1. Taste, learn and discover our multi-tiered range of **award-winning wines**.
2. Indulge in **flavourful, seasonal food** with an ever-changing menu inspired by the freshest in-season produce and sustainably sourced meat and fish.
3. Enjoy **family-friendly picnics** under the trees in our lush garden, with an array of fun lawn games and kiddies' picnic boxes also available. Pre-booking essential.
4. Try the **wine & cheese pairing**; a melt-in-your-mouth selection of five delightful cheese-inspired mini dishes, each served with a specific wine as ideal partner. Pre-booking advised.
5. Get a small group together for our popular **Lunch of Discovery** offering, devised to indulge your senses and challenge your perception of flavour. Presented at 11:00 and 15:00. Pre-booking essential.
6. Warm up with our **Brew Tasting**, a superbly interesting sampling of a range of specialty coffees by Freedom Coffee, matched with some of our top wines. Pre-booking advised.
7. Keep your **kids entertained** with a delightful kids' menu and flavoured milk kids' pairing, kids' picnic boxes, lawn games, jungle gyms and a zip-line, a tree house, swings and more!
8. Host your **wedding or elopement, special celebration, conference or business meeting**, no matter the size. Pre-booking essential.





TRADING HOURS

Mondays to Sundays
(except Tuesdays when The Manor is closed)
 08:30 to 16:00

CONTACT DETAILS

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