

Nederburg Paarl Riesling 2004

Colour: Pale straw colour with hints of green.

Bouquet: Good fruity character.

Taste: Crisp and fresh with a lingering aftertaste.

The winemaker suggests serving this wine with a variety of dishes such as tuna, most seafoods and white meat roasts and those prepared with cream or cheese sauces.

variety : Cape Riesling | 100% Cape Riesling

winery : Nederburg Wines

winemaker : Andrea Freeborough

wine of origin : Coastal

analysis : alc : 11.70 % vol rs : 1.38 g/l pH : 3.26 ta : 6.06 g/l

type : White

pack : Bottle

in the vineyard : The grapes for this, one of South Africa's most popular dry white wines, were sourced from Cape Riesling (Cruchen Blanc) vineyards in the Paarl Valley. Planted between 1969 and 1975 the vines grow on south/south-westerly slopes situated at between 80 m and 120 m above sea level, in Kroonstad soils. The vines, grafted onto nematode resistant rootstock Richter 99 and 101-14, received supplementary irrigation from an overhead sprinkler system.

about the harvest: The grapes were harvested by hand and machine at between 19,5° and 20,5° Balling in early February.

in the cellar : They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two to three weeks at 13° C. No skin contact was allowed and only the free-run juice was used. The wine was left on the lees for just over two months. The wine was made reductively to preserve freshness and flavour, as this variety is particularly prone to oxidation.



Nederburg Wines

Paarl

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