

Nederburg Chardonnay 2004

Silver - International Wine and Spirit Competition (IWSC) 2005

International Wine Challenge 2005 - Seal of Approval

Nederburg's 2004 Chardonnay is straw yellow with green tints in colour. It is a full-bodied creamy textured wine, where subtle citrus and apricot notes meld with delicate barrel-fermentation flavours.

Enjoy with seafood, poultry or veal.

variety : Chardonnay | 100% Chardonnay

winery : Nederburg Wines

winemaker : Razvan Macici

wine of origin : Coastal

analysis : alc : 13.32 % vol rs : 2.10 g/l pH : 3.54 ta : 5.98 g/l

type : White wooded

pack : Bottle

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ageing : Easy to drink, it has the structure to mature well over the next three to four years.

in the vineyard : The grapes, ranging in age from 9 to 13 years, were sourced from vineyards in the Durbanville, Stellenbosch, Paarl, Malmesbury and Darling areas and are situated on mostly south to south-westerly facing slopes. Grafted onto Filloksera resistant rootstock Richter 99 and 101, the vines received either supplementary or drip irrigation and yielded an average of six to eight tons per hectare.

in the cellar : The grapes were harvested by hand at between 23° and 24° Balling during February and March. Following settling, the clean juice was racked to fermentation and inoculated. Upon completion of fermentation, 40% of the fermenting juice was transferred to a combination of new and second-fill French oak barrels, where the wine remained on the lees for approximately six months.



Nederburg Wines

Paarl

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