

Nederburg Rhine Riesling 2005

SAA inflight 2006 - Economy Class

Veritas 2005 - Silver

Colour: Pale green with golden hues.

Bouquet and taste: An inviting floral bouquet and a melange of crisp lemon and pineapple flavours.

The winemaker suggests serving this as an ap ritif served chilled which will enhance many fine dishes with spicy or cream-based sauces.

variety : Weisser Riesling | 85% Rhine Riesling, 15% Gewurztraminer

winery : Nederburg Wines

winemaker : Andrea Freeborough

wine of origin : Coastal

analysis : alc : 12.18 % vol rs : 10.82 g/l pH : 3.22 ta : 6.72 g/l

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in the vineyard : Grapes were sourced from trellised vineyards in the Durbanville, Slanghoek, Paarl and Darling areas. The grapes grow in Clovelly soil at between 80 m and 150 m above sea level. The vineyards were planted between 1977 and 1989. Grafted onto nematode resistant rootstock Richter 99 and 101   14, the vines received supplementary irrigation from a micro irrigation system while some vineyards grow under dryland conditions.

about the harvest: The grapes were harvested by hand at between 21,5  and 22,5 . Baling from the end of February to end of March.

in the cellar : They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two to three weeks at 13 C. Skin contact was allowed for approximately four hours.



Nederburg Wines

Paarl

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