

Nederburg Special Late Harvest 2005

Veritas 2005 - Bronze

Colour: Lemony yellow with green specks.

Bouquet: Rich aromas of dried fruit with a hint of honey and raisins.

Taste: A delicious and rich raisin character is supported by a well- balanced sugar/ acid ratio.

Enjoy as an aperitif or with mild spicy dishes, dried fruit and baked puddings.

variety : Chenin Blanc | 63% Chenin Blanc, 33% GewÃ¼rztraminer, 4% Muscat d' Alexandrie

winery : Nederburg Wines

winemaker : Andrea Freeborough

wine of origin : Coastal

analysis : alc : 14.86 % vol rs : 63.6 g/l pH : 3.46 ta : 6.68 g/l

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in the vineyard : Grapes were sourced from trellised vineyards in Stellenbosch and Paarl. The grapes grow in soils originating from Clovelly, Hutton and Glenrosa soils at between 50 m and 100 m above sea level. The vineyards were planted between 1984 and 1988. Grafted onto nematode resistant rootstock Richter 99, the vines, yielding an average of five tons per hectare, received supplementary irrigation from a micro irrigation system.

about the harvest: The grapes were harvested by hand at between 24Â° and 27Â° Balling from the middle of March to the beginning of May.

in the cellar : They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for three to four weeks at 13Â°C. The wine was not left on the lees, but instead put through the separator to prevent fermentation occurring once the desired sugar level had been reached. Skin contact was given for a period of approximately 4 hours.



Nederburg Wines

Paarl

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