

Nederburg Chardonnay Viognier 2005

Colour: Pale yellow with green tinges.

Bouquet and palate: The crisp, lemony notes and creamy flavours of the Viognier are beautifully balanced by the citrus character of the Chardonnay. Resulting in a full-bodied, mouth-filling wine.

Enjoy with seafood, poultry or salads.

variety : Chardonnay | 90% Chardonnay, 10% Viognier

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : **alc** : 13.56 % vol **rs** : 5.00 g/l **pH** : 3.44 **ta** : 6.24 g/l

type : White **wooded**

pack : Bottle

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

in the vineyard : The Viognier grapes, ranging in age from 4 to 5 years, were sourced from west and south-west facing trellised vineyards in Darling, Philadelphia and Durbanville, some grown in dark, alluvial soils and others in decomposed granite.

The Chardonnay grapes, ranging in age from 4 to 5 years, were sourced from vineyards in Stellenbosch, grown either in yellow-brown Clovelly soils with a high gravel content and excellent drainage or deep, red Hutton soils that keep the roots cooled during the hot summer months.

about the harvest: The early-ripening Chardonnay were harvested by hand at between 21.5Å° to 22.5Å° Balling from mid-February to early March. The Viognier were harvested by hand at between 23Å° to 24Å° Balling during mid-February.

in the cellar : There was no skin contact in the vinification of either varietal. The Viognier was fermented in 1st and 2nd fill French oak barrels and matured for 9 months in these barrels. The Chardonnay was wood fermented.



Nederburg Wines

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