

Nederburg Chardonnay 2005

Colour: Straw yellow with green tints.

Bouquet and palate: A full-bodied creamy textured wine, where subtle citrus and apricot notes combine with delicate barrel fermented flavours.

Enjoy with seafood, poultry or veal.

variety : Chardonnay | 100% Chardonnay

winery : Nederburg Wines

winemaker : Razvan Macici

wine of origin : Coastal

analysis : alc : 14.47 % vol rs : 3.4 g/l pH : 3.43 ta : 6.2 g/l

type : White wooded

pack : Bottle **closure :** Cork

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

in the vineyard : Fruit for this wine, 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.

about the harvest: The grapes were harvested by hand at between 23Â° and 24Â° Balling during February and March.

in the cellar : Following settling, the clean juice was racked to fermentation and inoculated, whereafter 40% of the fermenting juice was transferred to a combination of new and second-fill French oak barrels, left on the lees for approximately six months.



Nederburg Wines

Paarl

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