

Nederburg Sauvignon Blanc/Chardonnay 2005

Colour: Brilliant pale green

Bouquet: Floral and fruity with aromas of peach, guava and jasmine.

Taste: A medium-bodied wine with an abundance of fresh fruit resulting in a lingering aftertaste.

The winemaker suggests serving this wine with seafood, fish, chicken and veal casseroles and cream-based dishes.

variety : Sauvignon Blanc | 64% Sauvignon Blanc, 32% Chardonnay, 4% Pinot Blanc

winery : Nederburg Wines

winemaker : Andrea Freeborough

wine of origin : Coastal

analysis : alc : 13.81 % vol rs : 1.9 g/l pH : 3.48 ta : 6.24 g/l

type : White

pack : Bottle

in the vineyard : Grapes were sourced from vineyards in the Durbanville, Philadelphia, Paarl and Slanghoek areas. The grapes grow in Clovelly soil and decomposed granite at between 60 m and 120 m above sea level. The vineyards were planted between 1980 and 1998.

about the harvest: The grapes were harvested by hand and machine between 22Â° and 24Â° Balling from February to mid-March.

in the cellar : They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two to three weeks at 13Â°C. A portion of the Chardonnay was fermented in stainless steel tanks on staves and in second fill barrels. No skin contact was allowed and only the free-run juice was used. The wine was left on the lees for just over three months until blending, with regular stirring taking place to bring the wine in contact with the lees.



Nederburg Wines

Paarl

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