

Nederburg Stein 2006

Colour: Straw with a green tint.

Bouquet: Aromas of white peach, guava and melon rind.

Palate: A fresh, crisp wine with ripe fruit flavours.

Enjoy with pork, Chinese food, mild curry, liver pâté or baked puddings.

variety : Chenin Blanc | 60% Chenin Blanc, 33% Dry White, 7% Weisser Riesling

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 12.51 % vol rs : 19.24 g/l pH : 3.40 ta : 6.51 g/l

type : White **style** : Semi Sweet **taste** : Fruity

pack : Bottle **closure** : Cork

in the vineyard : Viticulturist : Drikus Heyns

The grapes, planted between 1980 and 1995 in sandy to decomposed granite and alluvial soils, were sourced from trellised and bush vineyards in and around the Western Cape. Growing at altitudes of 50m and 100m, the vines, grafted onto nematode resistant rootstock Richter 99 and 101 - 14, yield 10 tons per hectare, and received supplementary irrigation from a micro irrigation system while some vineyards grow under dryland conditions.

about the harvest: The grapes were harvested by hand between 21st and 22.5th of February.

in the cellar : The grapes were crushed and then fermented for three weeks at 13th°C. No skin contact was allowed and only the free-run juice was used.



Nederburg Wines

Paarl

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