

Nederburg Private Bin D253 Sauvignon Blanc Chardonnay 2004

Colour: Brilliant pale green.

Bouquet: Complex aromas of passion fruit with hints of fig and gooseberry.

Taste: Lemon/lime citrus characters with herbaceousness adding complexity. It is elegant, creamy and crisp with a lingering aftertaste.

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

variety : Sauvignon Blanc | 83% Sauvignon Blanc, 17% Chardonnay

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 13.19 % vol rs : 1.60 g/l pH : 3.30 ta : 6.16 g/l

type : White **style :** Dry

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 60m and 120m above sea level. The vineyards were planted between 1980 and 1998. Grafted onto nematode resistant rootstock Richter 99 and 101 14, the vines, yielding an average of 8 to 10 tons per hectare, received supplementary irrigation from a micro irrigation system while some vineyards grow under dryland conditions.

about the harvest: The grapes were harvested by hand and machine at between 22°C and 24°C. Baling 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 13°C. The Chardonnay was fermented in new and 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 four months until blending, with regular stirring taking place to bring the wine in contact with the lees.



Nederburg Wines

Paarl

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