

## Nederburg Special Late Harvest 2006

Veritas 2006 - Silver

Colour: Lemony yellow with green specks.

Bouquet: Complex honeyed character with rich aromas of dried fruit.

Palate: Delicious with apricot and raisin character supported by fresh acidity.

Enjoy as an aperitif or with mild spicy dishes, dried fruit and baked puddings.

**variety :** Chenin Blanc | 54% Chenin Blanc, 25% Gewürztraminer, 12% Muscat d' Alexandrie, 9% Weisser Riesling

**winery :** Nederburg Wines

**winemaker :** Tariro Masayiti

**wine of origin :** Coastal

**analysis :** alc : 14.46 % vol    rs : 65.6 g/l    pH : 3.21    ta : 6.80 g/l

**type :** White    **style :** Sweet

**pack :** Bottle    **closure :** Cork

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**in the vineyard :** Grapes were sourced from trellised vineyards in Stellenbosch and Paarl. The grapes grow in soils originating from Clovelly, Hutton and Glenrosa soils at between 50m and 100m above sea level. The vineyards were planted between 1984 and 1988. Grafted onto nematode resistant rootstock Richter 99, the vines, yielding an average of five tons per hectare, received supplementary irrigation from a micro irrigation system.

**about the harvest:** The grapes were harvested by hand at between 24Â° and 27Â° Balling from the middle of March to the beginning of May.

**in the cellar :** They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for three to four weeks at 13Â°C. The wine was not left on the lees, but instead put through the separator to prevent fermentation occurring once the desired sugar level had been reached. Skin contact was given for a period of approximately 4 hours.



### Nederburg Wines

Paarl

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[www.nederburg.com](http://www.nederburg.com)