

Nederburg Private Bin D270 Chardonnay 2005

Colour: Straw yellow.

Bouquet and taste: Aromas of melon, vanilla, butter and nuts that open onto a full but tightly reigned palate of lime and toasty fruit flavours.

The winemaker recommends serving with soup, dishes made with creamy sauces or mildly spiced.

variety : Chardonnay | 100% Chardonnay

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 14.38 % vol rs : 4.51 g/l pH : 3.43 ta : 5.9 g/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

in the vineyard : The vineyards (viticulturist: Drikus Heyns)

The grapes were sourced from a range of trellised, unirrigated vineyards on the cooler slopes of Durbanville and Paarl, established in deep red or yellow, well-drained soils and varying in age from 12 to 14 years at the time of harvest.

in the cellar : The winemaking (winemaker: Tariro Masayiti)

Free-run juice only was fermented in new 300-litre French oak barrels and kept on the lees for five months with weekly stirring. The wine was then racked and given another eight monthsâ€™ maturation in the same vats before being blended.



Nederburg Wines

Paarl

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