

Nederburg Noble Late Harvest 2006

2007 International Wine Challenge â€” Gold Medal

Colour: Bright yellow with golden specs.

Bouquet: Aromas of dried peaches, apricot and honey supported by a spicy background.

Palate: Perfectly balanced sugar/acid ratio with dried fruit and vanilla spice with a lively aftertaste.

Enjoy with tomato soup, cakes, pastries and tarts.

variety : Chenin Blanc | 60% Chenin Blanc, 27% Weiser Riesling, 13% Muscat

winery : Nederburg Wines

winemaker : Andrea Freeborough

wine of origin : Coastal

analysis : alc : 11.45 % vol rs : 1.75 g/l pH : 3.23 ta : 9.73 g/l

type : Dessert **style :** Sweet

pack : Bottle **closure :** Cork

2007 International Wine Challenge â€” Gold Medal

2007 International Wine and Spirit Competition - Silver Medal

in the vineyard : **The vineyards (viticulturist: Drikus Heyns , Hannes van Rensburg)**

Grapes were sourced from vineyards in the Durbanville and Paarl areas, grown Tukulú and Oakleaf soils. Ranging in altitudes at between 120 m and 160 m above sea level, the vineyards were planted between 1984 and 1993. The vines, grafted onto nematode resistant rootstock Richter 99, received supplementary irrigation by means of an overhead sprinkler system.

about the harvest: The grapes were harvested by hand at between 28Â° and 40Â° Balling during May.

in the cellar : They were crushed and then cool-fermented in temperature-controlled stainless steel tanks at 16Â° C for six weeks. The wine did not undergo malolactic fermentation, but instead was put through a separator to prevent fermentation once the desired residual sugar had been reached. The wine received no wood maturation.



Nederburg Wines

Paarl

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