

Nederburg Lyric 2006

Colour: Brilliant green

Bouquet: Aromas of peach and apricot mingle with the aromas of freshly cut grass and greenpeppers.

Palate: The palate is crisp, fresh and generous with fresh acidity.

The winemaker suggests serving this wine with fresh fruit, seafood, fish, chicken or veal.

variety : Sauvignon Blanc | 51% Sauvignon Blanc, 26% Chenin Blanc, 23% Chardonnay, 22% Semillon, 1% Verdelho

winery : Nederburg Wines

winemaker : Andrea Freeborough

wine of origin : Coastal

analysis : alc : 11.9 % vol rs : 7.36 g/l pH : 3.36 ta : 6.6 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Cork

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

Grapes were sourced from vineyards in the Durbanville, Stellenbosch, Paarl and Slanghoek areas. The grapes are grown in Clovelly, Hutton, Tukulu and Oakleaf soils on slopes suiting the cultivar, ranging in altitudes at between 80 m and 120 m above sea level. The vineyards were planted between 1969 and 1998. The vines, grafted onto nematode resistant rootstock Richter 99 and 101-14, received supplementary irrigation from an overhead sprinkler system.

about the harvest: The grapes were harvested by hand and machine at between 20Â° and 22Â° Balling during January to mid-February.

in the cellar : The winemaking (winemaker: Andrea Freeborough)

They were crushed, settled for 36 hours at 10Â°C and then cool-fermented in temperature-controlled stainless steel tanks for two to three weeks at 13Â° C. Following the completion of alcoholic fermentation, the wine was racked. Once all the proposed components of the blend were racked, the Lyric blend was made.



Nederburg Wines

Paarl

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