

## Nederburg Private Bin Edelkeur 2003

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Colour: Bright yellow with golden specks.

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

Taste: Dried fruit with undertones of vanilla result in a lingering aftertaste and a perfect sugar/acid balance.

Enjoy with tomato soup, cakes, pastries and tarts.

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**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Nederburg Wines

**winemaker** : Andrea Freeborough

**wine of origin** :

**analysis** : alc : 10.5 % vol   rs : 140.50 g/l   pH : 3.3   ta : 8.23 g/l

**type** : 0

**pack** : Bottle   **size** : 0   **closure** : 0

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Veritas 2011 Wine Awards - Double Gold Medal  
2007 International Wine Challenge - Silver Medal

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**in the vineyard** : Grapes were sourced from vineyards in the Durbanville and Paarl areas, grown in 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 between 28Â° and 40Â° Balling during May.

**in the cellar** : The grapes were crushed and then cool-fermented in temperature-controlled stainless steel tanks at 16Â° C for three to 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

021 862 3104

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

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