

Nederburg Private Bin Edelkeur 2003

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.

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

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

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

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