

## Nederburg Private Bin Edelkeur 2005

Old Mutual Trophy Wine Show - Gold Medal (96/100)

Colour: Bright yellow with golden specks.

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 | 100% Chenin Blanc

**winery :** Nederburg Wines

**winemaker :** Tariro Masayiti

**wine of origin :** Western Cape

**analysis :** alc : 9.75 % vol    rs : 240.5 g/l    pH : 3.52    ta : 12.49 g/l

**type :** Dessert

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

2012 Veritas Wine Awards - Bronze Medal

2007 Old Mutual Trophy Wine Show - Gold Medal (96/100)

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

**about the harvest:** The grapes were harvested by hand between 28<sup>th</sup> and 40<sup>th</sup> Balling during May.

**in the cellar :** The grapes were crushed and then cool-fermented in temperature-controlled stainless steel tanks at 16<sup>th</sup> 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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