

Nederburg Chardonnay 2006

Colour: Brilliant with hints of gold and green.

Bouquet: Subtle citrus and apricot aromas with vanilla oak in the background.

Palate: A full-bodied, creamy wine with subtle citrus and apricot flavours.

Serve with seafood, poultry or veal.

variety : Chardonnay | 100% Chardonnay

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 13.90 % vol rs : 3.70 g/l pH : 3.30 ta : 6.30 g/l

type : White **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

ageing : Easy to drink, it has the structure to mature well over the next three to four years.

in the vineyard : Grapes for this wine were sourced from vineyards, ranging in age from 9 to 13 years in the Durbanville, Stellenbosch, Paarl, Malmesbury and Darling areas. These vineyards are situated on mostly south to south-westerly facing slopes. Grafted onto Filloksera resistant rootstock Richter 99 and 101, the vines received either supplementary or drip irrigation.

about the harvest: The grapes were harvested by hand between 23rd and 24th Belling during February and March with an average yield of 6 - 8 tons/ha.

in the cellar : Following settling, the clean juice was inoculated, whereafter 40% of the fermenting juice was transferred to a combination of new and second-fill French oak barrels, and left on the lees for approximately six months.



Nederburg Wines

Paarl

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