

Nederburg Foundation Premier Grand Cru 2006

Colour: Bright green.

Bouquet: Aromas of guavas and tropical fruit dominate the nose.

Palate: Crisp and fruity with fresh flavours result in a lingering aftertaste.

Serve with pizza, quiche, roast chicken and most seafood dishes.

variety : Chenin Blanc | 65% Chenin Blanc, 35% Colombard

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 12.50 % vol rs : 2.97 g/l pH : 3.24 ta : 6.44 g/l

pack : Bottle **closure :** Cork

in the vineyard : The grapes were sourced from bush and trellised vineyards in the Darling, Stellenbosch, Durbanville and Paarl regions. Planted between 1969 and 1995 these vineyards grow in sandy soil and decomposed granite, and are situated at altitudes of 60 m to 120 m. Grafted onto nematode-resistant rootstock Richter 99 and 101 114, the vines, yielding an average of 6 to 8 tons per hectare, received supplementary irrigation.

about the harvest: The grapes were harvested by hand and machine between 19,5° and 22° Balling from end January to mid -February.

in the cellar : They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for 2 to 3 weeks at 13°C. No skin contact was allowed and only the free-run juice was used. The wine was left on the lees for just over 2 months until blending.



Nederburg Wines

Paarl

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