

Nederburg Foundation Stein 2007

Colour: Straw yellow with hints of green.

Bouquet: Aromas of white peach, guava and melon rind.

Palate: A fresh crisp wine with ripe fruit flavours.

Enjoy with pork, Chinese food, mild curry, liver pâté or baked puddings.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis: alc: 13.41 % vol rs: 11.63 g/l pH: 3.46 ta: 6.2 g/l

type : White **style :** Semi Sweet **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard :

The grapes were sourced from trellised and bush vineyards in and around the Western Cape. Planted between 1980 and 1995, the vineyards grow in sandy to decomposed granit and alluvial soils, and are situated at altitudes of 50 m to 100 m. Grafted onto nematode-resistant rootstock Richter 99 and 101-114, the vines received supplementary irrigation.

about the harvest:

The grapes were harvested by hand between 21° and 22° Balling in February.

in the cellar :

They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two to three weeks at 13°C. No skin contact was allowed and only the free-run juice was used.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com