

## Nederburg Foundation Paarl Riesling 2007

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Colour: Pale straw with hints of green.

Bouquet: Floral and apple notes.

Palate: A crisp, clean wine with simple, unchallenging flavours and firm acid for freshness.

Serve with a variety of dishes such as tuna, most seafoods and white meat roasts and those prepared with cream or cheese sauces.

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**variety** : Riesling | 100% Cape Riesling

**winery** : Nederburg Wines

**winemaker** : Tariro Masayiti

**wine of origin** : Coastal

**analysis** : alc : 12.13 % vol    rs : 1.81 g/l    pH : 3.24    ta : 6.40 g/l

**type** : White

**pack** : Bottle    **closure** : Cork

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### in the vineyard :

The grapes were sourced from Cape Riesling (Cruchen Blanc) vineyards in the Paarl Valley. Planted between 1969 and 1975, the vineyards grow in Kroonstad soils on south to south-westerly facing slopes, and are situated at altitudes of 80 m to 120 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 and machine between 19,5Â° and 21,5Â° Balling in February.

### in the cellar :

They were crushed and then cool -fermented in temperaturecontrolled stainless steel tanks for two to three weeks at 13Â°C , following settling at 10Â°C for 24 hours. After the completion of malolactic fermentation, the wine was racked and left on the fine lees until blending. The wine was made reductively to preserve freshness and flavour, as this variety is particularly prone to oxidation.



## Nederburg Wines

Paarl

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