

## Nederburg The Winemasters Reserve Special Late Harvest 2007

---

2008 Michelangelo Awards - Silver Medal

2008 Old Mutual Trophy Awards - Silver Medal (80/100)

Colour: Lemony-yellow with hints of green.

Bouquet: Complex honeyed character with rich aromas of dried fruit.

Palate: Delicious with apricot and raisin character supported by fresh acidity.

Enjoy as an aperitif or with mild spicy dishes, dried fruit or baked puddings.

---

**variety :** Chenin Blanc | 44% Chenin Blanc, 26% Weisser riesling, 13% Muscat d'Alexandrie, 10% Semillon, 7% Gewürztraminer

**winery :** Nederburg Wines

**winemaker :** Tariro Masayiti

**wine of origin :** Coastal

**analysis :** alc : 13.98 % vol    rs : 81.40 g/l    pH : 3.21    ta : 7.43 g/l

**type :** White    **style :** Sweet

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

---

2008 Michelangelo Awards - Silver Medal

2008 Old Mutual Trophy Awards - Silver Medal (80/100)

---

### in the vineyard :

The grapes were sourced from trellised vineyards in Stellenbosch and Paarl. Planted between 19 84 and 1988, the vineyards grow in Clovelly, Hutton and Glenrosa soils, and are situated at altitudes of 50 m to 100 m. Grafted onto nematode-resistant rootstock Richter 99, the vines received supplementary irrigation from a micro-irrigation system.

### about the harvest:

The grapes were harvested by hand between 24<sup>th</sup> and 27<sup>th</sup> Balling from the middle of March to early May.

### in the cellar :

They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for three to four weeks at 13<sup>th</sup>°C. The wine was not left on the lees, but instead put through the separator to prevent fermentation occurring once the desired sugar level had been reached. Skin contact was allowed for approximately four hours.



## Nederburg Wines

Paarl

021 862 3104

[www.nederburg.com](http://www.nederburg.com)