

Nederburg The Winemasters Reserve Noble Late Harvest 2007

2008 Veritas Awards - Bronze Medal

2008 Michelangelo Awards - Grand D'Or Winner

2008 International Sweet Wine Challenge - Gold Medal

2008 Old Mutual Trophy Awards - Bronze Medal (71/100)

Colour: Bright yellow with hints of gold.

Bouquet: Aromas of dried peaches, apricot and honey, supported by a spicy background.

Palate: Perfectly balanced sugar/acid ratio with dried fruit and vanilla spice, with a lively aftertaste.

Enjoy with tomato soup, cakes, pastries and tarts.

variety : Chenin Blanc | 60% Chenin Blanc, 27% Weiser Riesling, 13% Muscat

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 10.80 % vol rs : 220.00 g/l pH : 3.45 ta : 9.30 g/l

type : Dessert **style :** Sweet

pack : Bottle **closure :** Cork

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in the vineyard :

The grapes were sourced from vineyards in the Durbanville and Paarl areas. Planted between 19 84 and 1993, the vineyards grow in Tukulu and Oakleaf soils, and are situated at altitudes of 120 m to 160 m. Grafted onto nematode-resistant rootstock Richter 99, the vines received supplementary irrigation by means of an overhead sprinkler system.

about the harvest:

The grapes were harvested by hand between 28Â° and 40Â° Balling during May.

in the cellar :

They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for six weeks at 16Â°C. The wine did not undergo malolactic fermentation, but instead was put through a separator to prevent fermentation once the residual sugar had been reached. The wine received no wood maturation.



Nederburg Wines

Paarl

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