

## Nederburg Foundation Premier Cuvée Brut

Colour: Brilliant clear with a lasting sparkle.  
Bouquet: Delicate fruitiness.  
Palate: Crisp and fresh with a lingering aftertaste.

The perfect partner to any celebration, it gives a bracing vitality to fresh oysters, seasonal fruits, omelettes, Eggs Benedict and is a delight on its own.

**variety** : Chenin Blanc | Chenin Blanc, Chardonnay, Colombar  
**winery** : Nederburg Wines  
**winemaker** : Tariro Masayiti  
**wine of origin** :  
**analysis** : alc : 10.60 % vol   rs : 11.16 g/l   pH : 3.20   ta : 6.97 g/l  
**type** : Sparkling  
**pack** : Bottle   **closure** : Cork

### in the vineyard :

The grapes were sourced from vineyards in and around the Western Cape. Planted between 1989 and 1994, the vineyards grow in irrigated, sandy river beds and decomposed granite, and are situated at altitudes of 60 m to 120 m. Grafted onto nematode-resistant rootstock Richter 99, 110 and 101-114, the vines, trellised on a five-wire system, received supplementary irrigation, and yielded an average of 10 tons per hectare.

### about the harvest:

The grapes were harvested by hand between 19<sup>th</sup> and 20<sup>th</sup> Balling from late January to early February.

**in the cellar** : They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two to three weeks at 13<sup>th</sup>°C. No skin contact was allowed and only the free-run juice was used. The wine was left on the lees for almost two months until blending.



## Nederburg Wines

Paarl

021 862 3104

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