

## Nederburg Foundation Lyric 2007

Colour: Brilliant green

Bouquet: Vibrant grassy and gooseberry aromas with a hint of herbaceous nuances and ripe citrus.

Palate: Distinctive herbaceous and gooseberry aromas support a wonderfully balanced palate with a lingering pleasant finish.

The winemaker suggests serving this wine with fresh fruit, seafood, fish, chicken or veal.

**variety** : Sauvignon Blanc | 51% Sauvignon Blanc, 26% Chenin Blanc, 23% Chardonnay, 22% Semillon, 1% Verdelho

**winery** : Nederburg Wines

**winemaker** : Tariro Masayiti

**wine of origin** : Coastal

**analysis** : alc : 12.10 % vol   rs : 7.20 g/l   pH : 3.30   ta : 6.70 g/l

**type** : White   **style** : Dry   **taste** : Fruity

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

### in the vineyard :

The grapes were sourced from vineyards in the Durbanville, Stellenbosch, Paarl and Slanghoek areas. Planted between 1969 and 1998, these vineyards grow in Clovelly, Hutton, Tukululu and Oakleaf soils, at an altitude of 80 m to 120 m. Grafted onto nematode-resistant rootstock Richter 99 and 101, the vines, received supplementary irrigation from an overhead sprinkler system.

### about the harvest:

The grapes were harvested by hand and machine between 20° and 22° during January to mid-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. The Chardonnay was fermented in new and second-fill barrels. No skin contact was allowed and only the free-run juice was used. The wine was left on the lees for just over four months until blending, with regular stirring taking place.



## Nederburg Wines

Paarl

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