

Nederburg Chenin Blanc Chardonnay 2006

Colour: Serve with seafood, poultry or salads.

Bouquet: Aromas of peach and apricot, with subtle wood.

Palate: A medium-bodied wine with delicate peach and lime flavours on the palate, and a well-balanced, lively taste.

Enjoy with seafood, poultry or veal.

variety : Chenin Blanc | 70% Chenin Blanc, 30% Chardonnay

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 12.22 % vol rs : 4.60 g/l pH : 3.45 ta : 6.12 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard :

The grapes were sourced from vineyards in the Stellenbosch and Paarl areas.

Ranging in age from 9 to 13 years, these vineyards are situated on mostly southerly to southwesterly facing slopes. Grafted onto phylloxera-resistant rootstock Richter 99 and 101, the vines , yielding an average of 6 to 8 tons per hectare, received supplementary irrigation.

about the harvest:

The grapes were harvested by hand between 21Â° and 22Â° Balling during February and March.

in the cellar :

Following settling, the clean juice was racked to fermentation and inoculated. The Chardonnay was fermented with oak staves.

Nederburg Wines

Paarl

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