

Nederburg The Winemasters Reserve Sauvignon Blanc/Chardonnay 2007

Colour: Brilliant pale green

Bouquet: Floral and fruity with aromas of guava and citrus.

Palate: A medium-bodied wine with an abundance of fresh fruit resulting in a lingering aftertaste.

The winemaker suggests serving this wine with seafood, fish, chicken and veal casseroles and cream-based dishes.

variety : Sauvignon Blanc | 71% Sauvignon Blanc, 29% Chardonnay

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 13.50 % vol rs : 2.20 g/l pH : 3.40 ta : 7.00 g/l

type : White **style** : Dry **body** : Medium

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from vineyards in the Durbanville, Philadelphia, Paarl and Slanghoek areas. Planted between 1980 and 1998, these vineyards grow in Clovelly soil and decomposed granite, at an altitude of 60 m to 120 m. Grafted onto nematode-resistant rootstock Richter 99 and 101 - 114, the vines, yielding an average of 8 to 10 tons per hectare, received supplementary irrigation from a micro-irrigation system while some vineyards grow under dryland conditions.

about the harvest: The grapes were harvested by hand and machine between 22° and 24° Balling from February to mid-March.

in the cellar : They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two to three weeks at 13° C. A portion of the Chardonnay was fermented in stainless steel tanks on staves and in 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 three months until blending, with regular stirring taking place to bring the wine in contact with the lees.



Nederburg Wines

Paarl

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