

Nederburg Premiere Cuvée Brut Charmat Methode (Dry) NV

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, Cape Riesling, Sauvignon Blanc

winery : Nederburg Wines

winemaker : Razvan Macici

wine of origin : Coastal

analysis : alc : 11.0 % vol rs : 10.5 g/l pH : 3.21 ta : 6.61 g/l so2 : 140 mg/l fso2 : 48 mg/l

type : Sparkling **style** : Dry **body** : Light **taste** : Fruity

pack : Bottle **closure** : Cork

in the vineyard : Fruit for this wine were sourced from vineyards in and around the Western Cape, planted between 1989 and 1994. The grapes grow in irrigated, sandy river beds and decomposed granite at between 60 m and 120 m above sea level.

about the harvest: The grapes were harvested by hand at between 19° and 20° Balling from the end of January to the beginning of February.

in the cellar : The fruit was crushed and then cool-fermented in temperature- three weeks at 13Å° C. No skin contact was allowed and only left on the lees for almost two months until blending.



Nederburg Wines

Paarl

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