

Nederburg Foundation Premier Grand Cru 2007

Colour: Bright green.

Bouquet: Aromas of guavas and tropical fruit.

Palate: Crisp and fruity with fresh flavours result in a lingering aftertaste.

Serve with pizza, quiche, roast chicken and most seafood dishes.

variety : Chenin Blanc | 50% Chenin Blanc, 50% Colombard

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 11.5 % vol rs : 1.77 g/l pH : 3.25 ta : 6.5 g/l

type : White

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from bush and trellised vineyards in the Darling, Stellenbosch, Durbanville and Paarl regions. Planted between 1969 and 1995, these vineyards are grown in sandy soil and decomposed granite, and are situated at altitudes of between 60m and 120m above sea level. Grafted onto nematode-resistant rootstock Richter 99 and 101 – 114, the vines received supplementary irrigation. The vines yielded an average of 6 to 8 tons per hectare.

about the harvest: The grapes were harvested by hand and machine at 19,5° to 22°
Balling from the end of January until mid-February.

in the cellar : They were crushed and cool-fermented in temperaturecontrolled stainless steel tanks at 13°C for a period of 2 to 3 weeks. No skin contact was allowed and only the free-run juice was used. The wine was left on the lees for just over 2 months after which final blending took place.



Nederburg Wines

Paarl

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