

Nederburg The Winemasters Reserve Noble Late Harvest 2008

Colour: Bright yellow with hints of gold.

Bouquet: Aromas of dried peaches, apricot and honey, supported by spicy background notes.

Palate: Perfectly balanced sugar/acid ratio with dried fruit and vanilla spice and a lively acidity.

Excellent served with tomato soup, cakes, pastries, tarts and blue cheese.

variety : Chenin Blanc | 73% Chenin Blanc, 26% Muscat de Frontignan, 1% Semillon

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 11.53 % vol rs : 230.00 g/l pH : 3.66 ta : 9.95 g/l

type : Dessert **style** : Sweet

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from vineyards in the Durbanville and Paarl areas. Planted between 1984 and 1993, the vines are grown in Tukulu and Oakleaf soils and are situated at altitudes of 120m to 160m above sea level. The vines, grafted onto nematode-resistant rootstock Richter 99, received supplementary irrigation.

about the harvest: The grapes were harvested by hand at 35° to 40° Balling during May.

in the cellar : The fruit was crushed and cool-fermented in temperature-controlled stainless steel tanks at 16° C for a six weeks. The wine did not undergo malolactic fermentation, but rather put through a separator to prevent fermentation from occurring once the desired sugar level had been reached. The wine did not undergo wood maturation.



Nederburg Wines

Paarl

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