

Nederburg The Winemasters Reserve Special Late Harvest 2008

Colour: Lemony-yellow with hints of green.

Bouquet: Complex honeyed character with rich aromas of dried fruit.

Palate: Delicious with apricot and raisin character supported by fresh acidity.

Enjoy as an aperitif or with mild spicy dishes, dried fruit or baked puddings.

variety : Chenin Blanc | 47% Chenin Blanc, 37% Weisser Riesling, 13% Muscat de Frontignan, 3% Gewürztraminer

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : **alc** : 13.64 % vol **rs** : 81.80 g/l **pH** : 3.42 **ta** : 7.24 g/l

type : White **style** : Sweet

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from trellised vineyards in the Paarl and Stellenbosch regions. Planted between 1984 and 1988, the vines are grown in Clovelly, Hutton and Glenrosa soils and are situated at altitudes of 50m to 100m above sea level. The vines, grafted onto nematode-resistant rootstock Richter 99, received supplementary irrigation by means of a micro-irrigation system.

about the harvest:

The grapes were harvested by hand between 24° and 30° Balling from the middle of March to early May.

in the cellar : They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for three to four weeks at 13°C. The wine was not left on the lees, but instead put through the separator to prevent fermentation occurring once the desired sugar level had been reached. Skin contact was allowed for approximately four hours.



Nederburg Wines

Paarl

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