

Nederburg The Winemasters Reserve Riesling 2009

Colour: Clear with green tinges.

Bouquet: Floral and fruity with pineapple and lime aromas.

Palate: Crisp and fresh with hints of pineapple and lime flavours.

Excellent served as a chilled aperitif or to accompany spicy or cream-based sauces, this is an extremely versatile and food-friendly wine.

variety : Weisser Riesling | 100% Rhine Riesling

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 12.67 % vol rs : 8.0 g/l pH : 2.87 ta : 8.10 g/l

type : White **style** : Off Dry **taste** : Fruity

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from vineyards in Paarl. The vines, situated some 80m to 150m above sea level and planted between 1977 and 1989, are grown in Clovelly soil. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, some of the vines received supplementary irrigation from a micro-irrigation system while in other instances, fruit was grown under dryland conditions. Yields averaged around 8.5 tons per hectare.

about the harvest: The grapes were harvested by hand at 21.5° to 22.5° Balling in March.

in the cellar : The fruit was crushed and received up to 8 hours' skin contact to extract flavours. After clarification the juice was fermented in temperature-controlled stainless steel tanks at 15° C for three weeks.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com