

Nederburg Manor House Chardonnay 2009

Colour: Light straw-yellow with tints of green and gold.

Bouquet: Aromas of apricot, melon and lime with vanilla oak notes in the background.

Palate: Crisp and fresh with a creamy texture and subtle citrus and apricot flavours supported by nutty and butterscotch characters.

Excellent served with seafood, fish, poultry or veal dishes.

variety : Chardonnay | 100% Chardonnay

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin :

analysis : alc : 12.73 % vol rs : 2.7 g/l pH : 3.35 ta : 6.5 g/l

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

pack : Bottle **size** : 0 **closure** : Cork

in the vineyard : The grapes were sourced from vineyards in the Durbanville, Stellenbosch, Paarl, Malmesbury and Darling regions. The vines, ranging in age from 9 to 13 years and situated on mostly south to south-westerly facing slopes, received either supplementary or drip irrigation. Grafted onto phylloxera -resistant rootstock Richter 99 and 101, they yielded an average of 6 to 8 tons per hectare.

about the harvest: The grapes were harvested by hand at 23° to 24° Balling during February and March.

in the cellar : After settling, the clean juice was racked prior to fermentation and inoculated. Once fermentation was under way, approximately 40% of the fermenting juice was transferred to a combination of new and second-fill French oak barrels, where the wine remained on the lees for a period of six months.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com