

Nederburg Foundation Premier Cuvée Brut

Colour: Brilliant clear with a lasting sparkle.

Bouquet: Delicate fruit aromas.

Palate: Crisp and fresh with a lingering aftertaste.

The perfect partner to any celebration, it gives a bracing vitality to fresh oysters, seasonal fruits, omelettes, Eggs Benedict and is a delight on its own.

variety : Riesling | 45% Cape Riesling, 36% Chenin Blanc, 12% Chardonnay, 7% Colombard

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin :

analysis : alc : 10.65 % vol rs : 11.8 g/l pH : 3.41 ta : 6.7 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from vineyards across the Western Cape. Planted between 1989 and 1994, the vines are grown in irrigated, sandy riverbeds and decomposed granite and situated some 60m to 120m above sea level.

about the harvest: The grapes were harvested by hand between 19° to 20° Balling at the end of January and beginning of February.

in the cellar : The fruit was crushed and then cool-fermented in temperature-controlled stainless steel tanks at 13°C for a period of two to three weeks. No skin contact was allowed and only the free-run juice was used. The wine was left on the lees for almost two months prior to final blending.



Nederburg Wines

Paarl

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