

Nederburg Foundation Premier Grand Cru 2009

Colour: Bright green.

Bouquet: Guava and tropical fruit aromas.

Palate: Crisp and fresh with floral tropical fruit flavours supported by a lingering aftertaste.

Excellent served with pizza, quiche, roast chicken and seafood dishes.

variety : Chenin Blanc | 57% Chenin Blanc, 43% Colombard

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 11.45 % vol rs : 2.33 g/l pH : 3.25 ta : 6.9 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from bush and trellised vineyards in the Darling, Stellenbosch, Durbanville and Paarl regions. The vines, situated some 60m to 120m above sea level and planted between 1969 and 1995, are grown in sandy soils and decomposed granite. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, the vines received supplementary irrigation from a micro-irrigation system while some vines are grown under dryland conditions and yielded an average of 6 to 8 tons per hectare.

about the harvest: The grapes were harvested by hand and machine at 19.5° to 22° Balling from end-January until mid-February.

in the cellar : The fruit was crushed and 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 just over two months after which final blending took place.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com