

Nederburg Winemasters Reserve Sauvignon Blanc / Chardonnay 2008

Colour: Pale with green tinges.

Bouquet: Floral and fruity with guava and citrus aromas.

Palate: Crisp and fresh with an abundance of fresh fruit and creamy oak flavours resulting in a lingering aftertaste.

Excellent served with seafood, fish, chicken and veal casseroles and cream-based dishes.

variety : Sauvignon Blanc | 78% Sauvignon Blanc, 22% Chardonnay

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 12.67 % vol rs : 1.87 g/l pH : 3.3 ta : 6.32 g/l

type : White **style** : Dry **body** : Medium

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from vineyards in the Durbanville, Philadelphia, Paarl and Slanghoek areas. The vines, situated some 60m to 120m above sea level and planted between 1980 and 1998, are grown in Clovelly soil as well as decomposed granite. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, the vines, yielding an average of 8 to 10 tons per hectare, received supplementary irrigation from a micro-irrigation system while some vines are grown under dryland conditions.

about the harvest: The grapes were harvested by hand and machine at 22° to 24° Balling from February to mid-March.

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. The Chardonnay was fermented in new and second-fill barrels. No skin contact was allowed and only the free-run juice was used. The wine was left on the lees for just over four months with regular stirring taking place. Blending and bottling followed.



Nederburg Wines

Paarl

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