

Nederburg The Winemasters Reserve Chenin Blanc 2008

Colour: Brilliantly clear with a light-green hue.

Bouquet: An abundance of peach and apricot aromas.

Palate: Medium-bodied with delicate peach flavours and a well-balanced, lively taste.

Excellent served with seafood, poultry or veal dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Nederburg Wines

winemaker : Tarito Masayiti

wine of origin : Coastal

analysis : alc : 12.38 % vol rs : 5.5 g/l pH : 3.36 ta : 7.0 g/l

type : White **style** : Dry **taste** : Herbaceous **wooded**

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from bush vines in the Darling, Durbanville and Paarl areas. The vines, ranging in age from 9 to 13 years, are situated on mostly south to south-westerly facing slopes. Grafted onto phylloxera-resistant rootstock Richter 99 and 101, the vines were grown under dryland conditions and yielded an average of 6 to 8 tons per hectare.

about the harvest: The grapes were harvested at 22° to 24° Balling during February and March.

in the cellar : Some of the grapes received skin contact for up to 12 hours to extract the maximum amount of flavour and extract. Following clarification, the clean juice was racked and inoculated to ferment in temperature-controlled stainless steel tanks. 20% of the juice was fermented in larger barrels and kept in maturation for six months before blending.



Nederburg Wines

Paarl

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