

Nederburg The Winemasters Reserve Chardonnay 2008

Colour: Light straw with tints of green and gold.

Bouquet: Lime and dried apricot aromas with vanilla oak in the background.

Palate: Crisp and fresh with a creamy texture and subtle citrus and apricot flavours in the background.

Serve with seafood, poultry or veal.

variety : Chardonnay | 100% Chardonnay

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 13.80 % vol rs : 3.18 g/l pH : 3.34 ta : 6.2 g/l

type : White **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

ageing : Easy to drink, it has the structure to mature well over the next three to four years.

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

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

in the cellar : Following settling, the clean juice was racked and inoculated. Once fermentation was underway, 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 approximately six months.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com