

Nederburg Foundation Paarl Riesling 2009

Colour: Pale straw with hints of green.

Bouquet: An abundance of floral and apple aromas.

Palate: Fresh, crisp and clean with simple, unchallenging flavours and a firm acid structure.

Excellent served with dishes such as tuna, seafood, white meat roasts as well as dishes prepared with cream or cheese sauces.

variety : Riesling | 100% Cape Riesling

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 12.15 % vol rs : 1.85 g/l pH : 3.24 ta : 6.45 g/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from Cape Riesling (Cruchen Blanc) vineyards in the Paarl Valley. Planted between 1969 and 1975, the vineyards are grown in Kroonstad soils on south to south-westerly facing slopes, and are situated at altitudes of between 80m and 120m above sea level. Grafted onto nematode-resistant rootstock Richter 99 and 101 - 114, the vines received supplementary irrigation.

about the harvest: The grapes were harvested by hand and machine at 19.5° to 21.5° Balling during February.

in the cellar : The grapes were crushed and cool-fermented in temperature-controlled stainless steel tanks at 13° C for a period of two to three weeks, following settling at 10° C for 24 hours. After the completion of malolactic fermentation, the wine was raked and left on the fine lees until blending. The wine was made reductively to preserve freshness and flavour, as this variety is particularly prone to oxidation.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com