

## Nederburg The Winemasters Reserve Chardonnay 2009

Colour: Light straw with golden tints.

Bouquet: Ripe melon and lime with vanilla oak in the background.

Palate: Mouthfilling and rich with a creamy texture and melon, lemon and pineapple flavours in the background.

Excellent served with Thai and other oriental dishes as well as smoked salmon, grilled fish and dishes with cream-based sauces.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Nederburg Wines

**winemaker** : Tariro Masayiti

**wine of origin** : Coastal

**analysis** : alc : 13.80 % vol   rs : 3.5 g/l   pH : 3.52   ta : 6.06 g/l

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

**pack** : Bottle   **closure** : Cork

The winery was awarded the trophy for the most successful producer on the Old Mutual Trophy Wine Show in both 2009 and 2008, and produced the winning Shiraz in the 2009 Syrah du Monde in France, as well as in the 2008 Lexus WINE Shiraz Challenge. Nederburg is frequently honoured in the Tri-Nations Wine Challenge, involving New Zealand and Australia. It also performs extremely well at the annual Veritas Awards (in 2009 winning the second highest number of double gold and gold medals), as well as the Michelangelo International Wine Awards. It has earned trophies, gold medals and best-in-class ratings on the annual International Wine & Spirit Competition in London, bringing home two trophies in 2009. Two of the cellar's wines are also rated five stars in the 2010 edition of the Platter's South African Wine guide.

**in the vineyard** : The grapes were sourced from vineyards in the Durbanville, Darling, Paarl and Stellenbosch areas. Planted between 1980 and 1998 and situated some 60m to 120m above sea level, the vines are grown in Clovelly soil and decomposed granite. Grafted onto nematode-resistant rootstock Richter 99 and 101-114, the vines, yielding an average of 8-10 tons per hectare, received supplementary irrigation from a micro-irrigation system while some vineyards are grown under dryland conditions.

**about the harvest**: The grapes were harvested by hand between 22° and 24° Balling during February and March.

**in the cellar** : After pressing and settling the juice was first fermented in stainless steel tanks under controlled temperatures for approximately four days and later fermented in 300-litre French oak barrels and kept on the lees for 6 months with weekly batonage. The wine was then racked out of barrels and blended. 30% of the blended wine went through malolactic fermentation for enhanced balance and mouth-feel.



### Nederburg Wines

Paarl

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