

## Nederburg Foundation Stein 2010

Colour: Light straw-yellow with a green tint.

Bouquet: Aromas of white peach, guava and raisins.

Palate: Crisp and fresh with an abundance of ripe fruit flavours.

Excellent served with pork, Chinese food, mild curries, liver paté or baked puddings.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Nederburg Wines

**winemaker** : Tariro Masayiti

**wine of origin** : Coastal

**analysis** : alc : 12.71 % vol   rs : 19.5 g/l   pH : 3.4   ta : 6.5 g/l

**type** : White   **style** : Semi Sweet   **taste** : Fruity

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

**in the vineyard** : The grapes were sourced from trellised and bush vineyards across the Western Cape. The vines were planted between 1980 and 1995 in sandy, decomposed granite and alluvial soils, situated at altitudes of 50m to 100m above sea level. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, some received supplementary irrigation from a micro-irrigation system while others grow under dryland conditions. Yields averaged 10 tons per hectare.

**about the harvest**: The grapes were harvested by hand at 21° to 22.5° Balling during February.

**in the cellar** : The fruit was crushed and then fermented for a period of three weeks at 13° C. No skin contact was allowed and only the free-run juice was used.



### Nederburg Wines

Paarl

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