

Nederburg The Winemasters Reserve Noble Late Harvest 2009

Colour: Brilliant gold with lime-green specs.

Bouquet: Aromas of fresh honey, pineapple, dried apricots with attractive floral and spicy notes.

Palate: Classic with a perfectly balanced mouthfeel, bursting with flavour and followed by a lively aftertaste.

Excellent served with patés, blue cheeses, desserts, cakes, pastries and tarts

variety : Chenin Blanc | 87% Chenin Blanc, 13% Muscat de Frontignan

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 11.01 % vol rs : 220 g/l pH : 3.3 ta : 9.5 g/l

type : Dessert **style :** Sweet

pack : Bottle **closure :** Cork

5 Stars - John Platter 2011

in the vineyard : The grapes were sourced from vineyards in the Paarl, Durbanville and Darling areas. The vines, situated some 120m to 160m above sea level and planted between 1984 and 1993, are grown in Tukulu and Oakleaf soils. Grafted onto nematode-resistant rootstock Richter 99, the vines received supplementary drip irrigation.

about the harvest: The grapes were harvested by hand at 35° to 45° Balling during May.

in the cellar : The fruit was destemmed in the cellar prior to pressing and then cool-fermented in temperature-controlled stainless steel tanks for a period of six weeks. After fermentation, the wine was blended, stabilised and sterile-filtered before bottling.



Nederburg Wines

Paarl

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