

Nederburg Winemasters Reserve Chardonnay 2010

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 : 13.18 % vol rs : 2.75 g/l pH : 3.34 ta : 6.2 g/l

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

pack : Bottle **closure** : Cork

Michelangelo International Wine Awards 2011 - Gold Medal

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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