

Nederburg Winemasters Reserve Chenin Blanc 2010

Colour: Brilliantly clear with a light-green hue.

Bouquet: An abundance of floral aromas with raisin, peach and honey in the background.

Palate: Medium-bodied with delicate peach flavours and a well-balanced, lively taste.

Excellent on its own or served with seafood, poultry or veal dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Nederburg Wines

winemaker : Tarito Masayiti

wine of origin : Coastal

analysis : alc : 13.74 % vol rs : 3.03 g/l pH : 3.46 ta : 6.2 g/l

type : White **style** : Dry **taste** : Herbaceous **wooded**

pack : Bottle **closure** : Cork

Veritas 2011 - Gold Medal

in the vineyard : The grapes were sourced from bush vines in the Darling, Durbanville and Paarl areas. The vines, ranging in age from 9 to 13 years, are situated on mostly south to south-westerly facing slopes. Grafted onto phylloxera-resistant rootstock Richter 99 and 101, the vines were grown under dryland conditions and yielded an average of 6 to 8 tons per hectare.

about the harvest: The grapes were harvested at 22° to 23° Balling during February and March.

in the cellar : Following settling, the clean juice was racked and inoculated to ferment in temperature-controlled stainless steel tanks at 13°C for a period of two to three weeks. The riper fruit was fermented in second- and third-fill 300- and 500-litre French oak barrels where it spent eight months. It was regularly stirred on the lees to enhance texture and flavour.



Nederburg Wines

Paarl

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