

Nederburg Winemasters Reserve Chardonnay 2011

Colour: Lemon green.

Bouquet: Aromas of lime and melon with vanilla oak notes in the background.

Palate: Refreshing with citrus and apricot flavours and a creamy texture..

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

variety : Chardonnay | 100% Chardonnay

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 13.19 % vol rs : 3.60 g/l pH : 3.37 ta : 6.20 g/l

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

pack : Bottle **closure :** Cork

International Wine Challenge 2012 - Bronze Medal

Decanter World Wine Awards 2012 - Bronze Medal

Michelangelo International Wine Awards 2011 - Gold Medal

in the vineyard : Background

Tradition and talent blend with passion, precision and patience at Nederburg, where classically structured wines are made with vibrant fruit flavours. Nederburg's hallmark combination of fruit and finesse continues to be rewarded around the world. The Paarl winery has earned 5-star ratings for three wines in the 2012 edition of Platter's South African Wine Guide. Three five-star ratings is the highest number achieved by any producer in the new edition of the guide and Nederburg shares this distinction with two other wineries. In 2011, Nederburg was chosen as Platter's Winery of the Year, with an unprecedented five wines across the multi-tiered range earning five-star ratings. The winery brought home 6 gold and 6 best-in-class ratings from the 2011 International Wine & Spirit Competition (IWSC) in London and won two double gold and nine gold medals at the 2011 Veritas Awards, South Africa's National Wine Show. Nederburg was also awarded a trophy at the 2011 Decanter World Wine Awards, while another of its wines was judged the wine of the show at the 2011 Five Nations Wine Challenge in Sydney. It produced one of the highest-scoring wines on the 2011 Muscats du Monde and one of its wines earned one of the highest scores on the 2011 Old Mutual Trophy Wine Show. The winery won three Grand d'Or and 11 gold medals at the 2011 Michelangelo International Wine Awards and a gold medal at the 2011 Canberra International Riesling Challenge. These are just some of the many accolades earned by Nederburg where hand-crafted, micro-cuvées for specialist winelovers and beautifully balanced and accessible wines for everyday enjoyment are made with equal commitment.

Nederburg is exported to key global markets in the UK, Europe and North America, where it is steadily building a presence and reputation for classically styled wines with fruit-rich flavours. Its growing success as a global lifestyle brand is the result of an extensive infrastructure that includes ongoing viticultural research, implementation of pioneering vineyard practices, sourcing of top-quality grapes; major investment in cellar facilities and an international marketing and distribution network.

Razvan Macici heads the team as Nederburg cellar master. He is supported by two winemakers who work closely under his direction. They are Wilhelm Pienaar, who produces the red wines and Tariro Masayiti, who makes the whites.

The Winemaster's Reserve Collection

Nederburg's core super-premium wines are accommodated in The Winemaster's



Reserve ensemble, named to honour the long-established tradition of winemaking excellence. These classic wines treasure the integrity of our grapes in every step of the wine-growing and winemaking journey. Every glass demonstrates an unwavering commitment to world-class vineyard and cellar skills.

This wine is made entirely from Chardonnay grapes.

Vineyards

The grapes were sourced from vineyards in the Durbanville, Paarl and Darling areas. The vines, ranging in age from 10 to 15 years and situated on mostly south to south-westerly facing slopes, received supplementary drip irrigation. Grafted onto phylloxera-resistant rootstocks Richter 99 and 101, the vines yielded an average of 8 to 10 tons per hectare.

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

in the cellar : After settling, the clean juice was racked prior to fermentation and inoculated. Once fermentation was under way, the fermenting juice was transferred to a combination of new and second-fill French oak barrels, where the wine remained on the lees for a period of six months.

Nederburg Wines

Paarl

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