

Nederburg Chardonnay Viognier 2006

Colour: Golden with green hues.

Bouquet: Crisp, citrus aromas.

Palate: A full-bodied, mouthfilling wine with crisp, lemony notes and creamy flavours.

Serve with seafood, poultry or salads.

variety : Chardonnay | 90% Chardonnay, 10% Viognier

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Western Cape

analysis : alc : 13.00 % vol rs : 4.00 g/l pH : 3.45 ta : 6.10 g/l

type : White

pack : Bottle **closure** : Cork

in the vineyard : Background

Nederburg is South Africa's leading and most decorated winery, winner of more international and domestic awards than any other in South Africa.

As Distell's biggest wine brand, 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 and the implementation of pioneering vineyard practices; sourcing of top quality grapes, a major investment in cellar facilities and an international marketing and distribution network.

Romanian Razvan Macici heads the team as Nederburg cellar master. He is supported by two South African trained winemakers. They are Elunda Basson, who produces the red wines, and Tariro Masayiti, who makes the whites.

With their hallmark of finesse and fruit, Nederburg wines are made for people with an appetite for discovery.

This wine is made from a blend of Chardonnay (90%) and Viognier (10%).

Vineyards

The Viognier grapes were sourced from westerly to south-westerly facing, trellised vineyards in Darling, Philadelphia and Durbanville. Ranging in age from 5 to 6 years some of the vineyards grow in dark, alluvial soils and others in decomposed granite. The Chardonnay grapes were sourced from vineyards in and around Stellenbosch. Ranging in age from 10 to 21 years, the trellised vines grow either in yellow-brown Clovelly soils or deep, red Hutton soils.

about the harvest: The Chardonnay grapes were harvested by hand between 21.5° and 22.5° Balling from mid-February to early March. Also hand-harvested, the Viognier grapes were picked between 23° and 24° Balling in mid-February.

in the cellar : There was no skin contact in the vinification of either varietal. Both varietals were wood-fermented and spent a period of 4 months in wood before bottling.



Nederburg Wines

Paarl

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