

## Nederburg Special Late Harvest 2011

Lovely sweet palate with pineapple, apricot and raisin flavours supported by a fresh acidity

Colour: Bright lemon-yellow

Bouquet: A slight honey character with rich aromas of dried fruit

Palate: Lovely sweet palate with pineapple, apricot and raisin flavours supported by a fresh acidity

Excellent enjoyed on its own or served with mild spicy dishes, dried fruit or baked puddings

**variety** : Chenin Blanc | 75% Chenin Blanc, 25% Viognier

**winery** : Nederburg Wines

**winemaker** : Razvan Macici

**wine of origin** : Paarl

**analysis** : **alc** : 12.7 % vol **rs** : 62 g/l **pH** : 3.56 **ta** : 6.2 g/l

**type** : Dessert **style** : Very Dry

**pack** : Bottle **closure** : Cork

**in the vineyard** : The grapes were sourced from trellised vineyards in the Paarl and Darling areas. The vines, situated some 50m to 100m above sea level and planted between 1984 and 1988, are grown in Clovelly, Hutton and Glenrosa soils. Grafted onto nematode-resistant rootstock Richter 99, they received supplementary irrigation from a micro-irrigation system.

**about the harvest**: The grapes were harvested by hand at 24° to 30° Balling between March and April.

**in the cellar** : The fruit was crushed and gently press to extract excellent quality juice. After clarification the juice was fermented in temperature-controlled stainless steel tanks at 16°C for three weeks. The fermenting wine was put through a centrifuge separator to stop fermentation once the desired sugar and alcohol levels were reached.



### Nederburg Wines

Paarl

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