

## Nederburg Chardonnay 2011

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

**Colour:** Lemon green

**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 cream-based sauces

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**variety :** Chardonnay | 100% Chardonnay

**winery :** Nederburg Wines

**winemaker :** Razvan Macici

**wine of origin :** Paarl

**analysis :** alc : 13.19 % vol    rs : 3.6 g/l    pH : 3.37    ta : 6.2 g/l

**type :** White    **style :** Dry

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

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**in the vineyard :** 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 at 22° to 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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