

Nederburg Winemasters Reserve Chardonnay 2014

Colour: Lemon green.

Bouquet: Aromas of stone fruit and citrus 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 cream-based sauces.

variety : Chardonnay | 100% Chardonnay

winery : Nederburg Wines

winemaker : Natasha Williams

wine of origin : Western Cape

analysis : alc : 13.76 % vol rs : 3.90 g/l pH : 3.51 ta : 6.10 g/l

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

pack : Bottle **size** : 750ml **closure** : Cork

in the vineyard : 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 continues to earn five-star ratings for its wines in Platter's South African Wine Guide. 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. In addition, cellarmaster Razvan Macici was crowned the 2012 Diners Club Winemaker of the Year and the winery itself announced the South African Producer of the Year at the 2012 International Wine & Spirits Competition (IWSC). 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.

Razvan Macici heads the team as Nederburg cellarmaster. He is supported by two winemakers who work closely under his direction. They are Samuel Viljoen, who produces the red wines and Natasha Williams, who makes the whites.

This wine is made entirely from Chardonnay grapes.

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 classically styled, food-friendly wines with refreshing fruit flavours, elegance and finesse, 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.

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.

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

The vines yielded an average of 8 to 10 tons per hectare.

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.



Cellarmaster: Razvan Macici | Winemaker: Natasha Williams

Nederburg Wines

Paarl

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