

Nederburg Winemasters Reserve Special Late Harvest 2014

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 | 100% Chenin Blanc

winery : Nederburg Wines

winemaker : Natasha Williams

wine of origin :

analysis : alc : 13.54 % vol rs : 96.5 g/l pH : 3.77 ta : 7.57 g/l

type : White **style :** Sweet

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

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.

The Winemaster's Reserve Collection: Nederburg's core superpremium 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.

in the vineyard : The grapes were sourced from trellised vineyards in the Paarl and Darling areas. The vines, situated some 50 m to 100 m 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

021 862 3104

www.nederburg.com

