

Nederburg Foundation Stein 2015

Colour: Light green.

Bouquet: Abundant aromas of pineapple, apricots and guava.

Palate: Semi-sweet with fresh fruit flavours and a pleasant finish.

Excellent served with pork, Chinese food, mild curries, liver pâté or baked puddings.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Nederburg Wines

winemaker : Natasha Boks

wine of origin : Western Cape

analysis : alc : 13.13 % vol rs : 18.55 g/l pH : 3.4 ta : 6.25 g/l

type : White **style** : Semi Sweet **taste** : Fruity

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

Background

Nederburg blends delicious and refreshing fruit vibrancy with classic structure and refinement and its hallmark combination of fruit and finesse is appreciated worldwide.

The winery consistently earns trophies, medals and accolades at international competitions.

Andrea Freeborough, who worked under cellar-master Razvan Macici, more than a decade ago, has returned to head the winemaking team. She brings a wealth of experience and a formidable prize-winning track record of her own. She is supported by two winemakers who work closely under her direction. They are Samuel Viljoen, who produces the red wines, and Natasha Boks, who makes the whites.

Foundation Collection: The Foundation range revives a tradition begun by Nederburg's founder, Philippus Wolvaart, who acquired land in the Paarl Valley in 1791. This laid the foundation for Nederburg as South Africa's most prized name in wine. The range is softly styled with fresh and fruity aromas, making it perfect for everyday drinking.

in the vineyard :

The grapes were sourced from trellised and bush vines from the Paarl, Robertson and Worcester areas. The vines, planted between 1980 and 1995, grow in sandy, decomposed granite and alluvial soils, situated at altitudes of 50m to 100m above sea level. Grafted onto nematode-resistant rootstocks Richter 99 and 101-14, some received supplementary irrigation from a micro-irrigation system while others grow under dryland conditions.

about the harvest: The grapes were harvested by hand at 21° to 22.5° Balling during February.

in the cellar :

The fruit was crushed and gently pressed to extract excellent quality juice. Fermentation took place in stainless steel tanks for two weeks at 15°C.

Cellar master: Andrea Freeborough



Nederburg Wines

Paarl

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