

Nederburg Winemasters Reserve Chardonnay 2015

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 Boks

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 3.73 g/l pH : 3.34 ta : 5.78 g/l

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

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.

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.

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 between 22° and 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.

Cellar master: Andrea Freeborough



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com

