

Nederburg Chardonnay 2001 Private Bin D166

For Auction Only

Made especially for the Nederburg Auction, the 2001 vintage Private Bin D166 is a new addition to the range. A generous wine, where the rich varietal character is enhanced by delicate buttery tones and wood vanillas. The fruit flavours are mainly peach, lemon and a delicate hint of muscat, all balanced with a crisp acidity and a long, luscious finish. An excellent food wine, it can be enjoyed with white meat, lamb casserole, fish, seafood, creamy asparagus or delicate spicy foods.

variety : Chardonnay | Chardonnay

winery : Nederburg Wines

winemaker : Andrea Freeborough

wine of origin : Coastal

analysis : alc : 14.59 % vol rs : 3.15 g/l pH : 3.45 ta : 5.62 g/l so2 : 94 mg/l
 fso2 : 42 mg/l

Veritas 2001 - Bronze

ageing : This wine was made in a full style and has a long maturation potential of at least 5 - 6 years.

about the harvest: Harvested from the high slopes of the Simonsberg Mountain, the grapes were allowed to reach optimum ripeness before entering the cellar.

in the cellar : Over 12 hours of cold skin contact was made to extract maximum flavour intensity. The wine was then fermented and matured for six months in 300 litre new French oak barrels. Kept on the lees with periodic battonage.

Nederburg Wines

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