

## Nederburg The Winemasters Special Late Harvest 2016

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 Boks

**wine of origin** : Western Cape

**analysis** : **alc** : 12.16 % vol **rs** : 124.00 g/l g/l **pH** : 3.23 **ta** : 7.56 g/l

**type** : White **style** : Sweet

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

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree, that stems from a culture of innovation and disciplined attention to detail. The wines are refreshing and richly fruited with bold flavours and structure. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old.

### Range Background:

The Winemaster's Reserve Collection: Nederburg's premium wines are accommodated in the Winemaster's 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

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[www.nederburg.com](http://www.nederburg.com)