

Nederburg The Winemasters Riesling 2016

Colour: Brilliant green with a lime tinge.

Bouquet: Floral and fruity with pineapple and spicy notes

Palate: Off-dry, crisp and fresh with hints of pineapple and lime flavours and a lively finish.

Excellent served as a chilled aperitif or to accompany seafood and dishes that are spicy or served with cream-based sauces. This is an extremely versatile and food-friendly wine.

variety : Riesling | 100% Riesling

winery : Nederburg Wines

winemaker : Natasha Boks

wine of origin : Western Cape

analysis : alc : 13.52 % vol rs : 7.6 g/l pH : 3.09 ta : 6.95 g/l

type : Dessert **style** : Off Dry **taste** : Fruity

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

Range Background

Nederburg's premium wines are accommodated in The Winemasters 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 Paarl, Stellenbosch and Durbanville. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, some of the vines received supplementary irrigation from a micro-irrigation system while in other instances, fruit was grown under dryland conditions. Yields averaged around 8,5 tons per hectare.

about the harvest:

The grapes were harvested by hand at 21° to 22° Balling in March. Yields averaged around 8.5 tons per hectare.

in the cellar :

The fruit was crushed gently pressed to extract excellent quality juice. After clarification the juice was put into three different temperate-controlled stainless steel tanks and fermented with different yeasts at 15°C for three weeks.



Nederburg Wines

Paarl

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