

Nederburg The Winemasters Chenin Blanc 2016

Colour: Light gold with a greenish tinge.

Bouquet: A fragrant, flowery bouquet with nuances of coconut, ripe apricots, orange peel, white stone fruit and fleshy peaches.

Palate: An expressive, exciting and versatile wine with abundant fruit flavours and a creamy finish.

This wine's abundant layering of flavours and refined structure render it an excellent wine to pair with food. Enjoy it with quail, duck, guinea fowl, rabbit, free-range chicken or even top-grade lamb and beef, prepared with spice, fruit and/or citrus seasoning.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Nederburg Wines

winemaker : Natasha Boks

wine of origin : Western Cape

analysis : alc : 13.81 % vol rs : 2.35 g/l pH : 3.54 ta : 6.0 g/l

type : White **style :** Dry **taste :** Fragrant **wooded**

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

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 fruit was sourced from mostly dryland, trellised vineyards in Darling and Paarl. The Darling vines are planted between 200m and 350m above sea level in deep red decomposed granite (Oakleaf type) soils. The vineyard in Paarl is established in soils of sand and decomposed granite.

about the harvest:

The grapes were harvested by hand at 22 to 24° Balling from mid-February to mid-March.

in the cellar :

The grapes were crushed and gently pressed to extract excellent quality juice. Fermentation took place in stainless steel tanks for two weeks at 13 to 15° C. After fermentation, the wine was racked from the fermentation lees and the components from different areas blended together. The wine was then kept on the fine lees for 3 to 6 months before bottling. A small portion of the wine (10%) is oaked.

Cellarmaster: Andrea Freeborough

Nederburg Wines

Paarl

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