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Nederburg The Winemasters Chardonnay 2016



Colour: Lemon green.
Bouquet: Aromas of stone fruit and citrus with vanilla oak notes in the background.
Palate: Resfreshing 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 : 13.67 % vol rs : 4.72 g/l pH : 3.36 ta : 5.81 g/l
type : White style : Dry body : Full
pack : 0 size : 750ml closure : 0

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 wolrds - the New and the Old.

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 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 at 22° to 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 older wood, where the wine remained on the lees for a period of six months.

Nederburg Wines
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