

Nederburg Chardonnay Reserve 2000

This wine has a rich golden colour and the appearance of a full wine. The nose is not at all floral or tropical, but buttery and mineraly, with a nutty vanilla and butterscotch character. The very full palate has a long aftertaste. Because it is dry, it gives an impression of sweetness on the palate, coming from very ripe fruit. An excellent food wine, it goes well with soup, creamy sauces, mild spicy dishes.

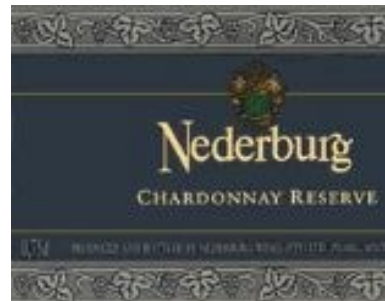
variety : Chardonnay | Chardonnay

winery : Nederburg Wines

winemaker : Razvan Macici

wine of origin : Coastal

analysis : alc : 13.69 % vol rs : 2.1 g/l pH : 3.51 ta : 5.58 g/l



in the vineyard : Cool vineyards of Durbanville and high southern sea-facing slopes in Paarl areas.

about the harvest: The grapes were harvested at full ripeness at 25Â° Balling.

in the cellar : The juice was kept on the skins for 12 hours in the cellar and then pressed. Only free run juice was used. It was inoculated with selected yeasts and fermented in new French oak barrels. The wine was kept on the lees in the barrels for three months with a weekly stirring (battonage). Afterwards it was racked off the lees, the barrels were cleaned and the wine transferred back to the same barrels for a further five months in wood. The wine spent altogether eight months in new 300 litres French oak barrels.

Nederburg Wines

Paarl

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