

## Nederburg The Winemasters Noble Late Harvest 2017

**Colour:** Brilliant yellow with hints of gold.

**Bouquet:** Honey, tangerine, apricot and dried peach.

**Palate:** A subtle balance between acid and sugar with dried fruit and vanilla spice notes.

Excellent with pâtés, blue cheese, desserts, cakes, pastries and tarts.

**variety :** Muscat de Frontignan | 43% Muscat de Frontignan, 31% Chenin Blanc & 26% Grassa De Cotnari

**winery :** Nederburg Wines

**winemaker :** Natasha Boks

**wine of origin :** Western Cape

**analysis :** alc : 10.00 % vol rs : 179.5 g/l g/l pH : 3.27 ta : 7.64 g/l

**type :** Dessert **body :** Light **taste :** Fruity

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

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:

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 and Paarl areas. The vines, situated some 120 m to 160 m above sea level and planted between 1984 and 1993, are grown in Tukulú and Oakleaf soils. Grafted onto nematode-resistant rootstock Richter 99, the vines received supplementary irrigation.

### about the harvest:

The botrytis cinerea (noble rot) grapes were strictly selected and harvested by hand at 35° to 40° Balling during May.

### in the cellar :

The fruit was destemmed in the cellar prior to pressing and then cool-fermented in temperature-controlled stainless steel tanks at 16°C for a period of six weeks. The wine did not undergo malolactic fermentation, but rather put through a separator to prevent fermentation from occurring once the desired sugar level had been reached. The wine also did not undergo wood maturation. The wine was blended, stabilised and sterile-filtered before bottling.



## Nederburg Wines

Paarl

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