

Nederburg The Winemasters Chenin Blanc 2018

Colour: Light gold with a greenish tinge.

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

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 : Elmarie Botes

wine of origin : Western Cape

analysis : alc : 13.22 % vol rs : 2.82 g/l pH : 3.52 ta : 5.57 g/l

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

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

The Winemasters ensemble, comprising a top-quality range of varietal offerings, is named to honour the Paarl winery's long-established tradition of winemaking excellence. These classically styled, food-friendly wines with abundant fruit flavours, elegance and finesse, treasure the integrity of the grapes in every step of the wine-growing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills. This wine is made from Chenin blanc grapes.

in the vineyard : The grapes were sourced from mostly dryland, bush vine and trellised vineyards in the Darling and Swartland areas. The vines, established some 200m to 350m above sea level, grow in deep and well-drained, decomposed granite soils.

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 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 lees for three to six months before bottling. A small portion of the wine (2%) is oaked, to deliver a creamy texture on the palate.

Cellarmaster: Andrea Freeborough



Nederburg Wines

Paarl

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