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# Nederburg The Winemasters Chardonnay 2018




Colour: Lemon green.
Bouquet: Lovely follow-through of fruit aromas beautifully integrated with oak.
Palate: Delicious with Thai and other Oriental dishes, as well as smoked salmon, grilled fish and dishes made with cream-based sauces.

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**variety :** Chardonnay | 100% Chardonnay
**winery :** Nederburg Wines
**winemaker :** Elmarie Botes
**wine of origin :** Western Cape
**analysis :** **alc :** 14.09 % vol **rs :** 4.24 g/l **pH :** 3.49 **ta :** 6.02 g/l
**type :** White **style :** Dry **body :** Full **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.

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 Chardonnay grapes.

**in the vineyard :** The fruit was sourced from vineyards situated across the Western Cape. The vines, ranging in age from 10 to 15 years are situated on mostly south to south-westerly facing slopes, and received supplementary drip irrigation. Grafted onto phylloxera-resistant rootstocks Richter 99 and 101, the vines yielded an average of 8 to 10 tons of grapes per hectare.

**about the harvest:**
The grapes were harvested by hand at 22° to 24° Balling during February and March.

**in the cellar :** The grapes were harvested by hand and machine at 22° to 24° Balling during February and March. After clarification, the juice was racked into stainless-steel tanks where fermentation took place for two to three weeks at 15° to 16°C. The wine was left on the fermentation lees of four months and a large portion was lightly wooded to add to the complexity of the wine.

CELLARMASTER Andrea Freeborough

## Nederburg Wines
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