

Nederburg The Winemasters Chardonnay 2017

Lemon green. Aromas of stone fruit and citrus with vanilla oak notes in the background. Refreshing 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% Chardoanny

winery : Nederburg Wines

winemaker : Natasha Boks

wine of origin : Western Cape

analysis : **alc** : 14.07 % vol **rs** : 4.51 g/l **pH** : 3.42

type : White **style** : Dry **body** : Light **taste** : Fruity

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

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.

Available: South Africa/Netherlands/Africa/Europe/UK

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.

in the cellar :

The grapes were harvested by hand at 22° to 24° Balling during February and March. 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.

CELLARMASTER Andrea Freeborough



Nederburg Wines

Paarl

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