

Nederburg 1791 Chardonnay Viognier 2018

Straw yellow. Citrus and apricot aromas with hints of spice opening up into floral and tropical notes. This medium-bodied wine displays lovely flavours of stone fruit on the palate with a crisp and fresh acidity.

Excellent on its own or served with pasta, seafood, fish, poultry or veal dishes.

variety : Chardonnay | 90% Chardonnay, 10% Viognier

winery : Nederburg Wines

winemaker : Elmarie Botes

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 4.87 g/l pH : 3.50

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

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

Soft and approachable premium wines inspired by more than two centuries of winemaking begun by Nederburg's founder, Philippus Wolvaart, who bought the land in Paarl in 1791.

Available: Europe/UK

in the vineyard : The grapes were sourced from vineyards across the Western Cape. The viticulturist works hand-in-hand with the grape growers in managing each vineyard block to ensure the best quality fruit for this wine. The different microclimates and soil types associated with each vineyard add to the complexity of the wine.

in the cellar :

The grapes were harvested by hand and machine at 22° to 23° Balling during February and March. After pressing, the juice was fermented in stainless-steel tanks at 16° C for approximately two weeks. Prior to blending the wine was kept on the fine lees for three months.

CELLARMASTER Andrea Freeborough



Nederburg Wines

Paarl

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