

Nederburg Baronne Chardonnay Viognier 2017

Straw yellow. Citrus and apricot aromas followed by butterscotch, tropical and floral notes. A mouth-filling wine with a lovely freshness and ripe fruit on the palate.

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

variety : Chardonnay | 93% Chardonnay, 7% Viognier

winery : Nederburg Wines

winemaker : Natasha Boks

wine of origin : Western Cape

analysis : alc : 13.50 % vol rs : 4.43 g/l pH : 3.41 ta : 6.21 g/l

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

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

Smooth, suave and self-assured, Baronne is full-bodied with ripe, succulent flavours. This wine is made from a blend of Chardonnay (93%) and Viognier (7%) grapes.

Available: Netherlands

in the vineyard : The grapes were sourced from vineyards in the Paarl, Philadelphia and Stellenbosch areas. The vineyards are situated on south to south-westerly facing slopes at altitudes of some 60m to 80m above sea level. The vines, grafted onto nematode-resistant rootstocks Richter 99, R110 and 101-114, received supplementary irrigation by means of an overhead sprinkler system.

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 second- and third-fill oak barrels and kept in maturation for a period of six months before blending. The Chardonnay and Viognier grapes were vinified separately.

CELLARMASTER Andrea Freeborough



Nederburg Wines

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