

Nederburg The Manor Chardonnay 2017

Straw yellow. Citrus and apricot aromas with some floral notes. A mouth-filling wine with a lovely freshness and ripe fruit flavours on the palate.

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

variety : Chardonnay | Chardonnay

winery : Nederburg Wines

winemaker : Elmarie Botes

wine of origin : Western Cape

analysis : alc : 13.41 % vol rs : 4.42 g/l pH : 3.50 ta : 6.15 g/l

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

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

Juicy, smooth-drinking and well-balanced premium wines inspired by the harmonious, graceful lines of Nederburg's H-shaped Cape Dutch manor house, built in 1800. This wine is made from Chardonnay grapes.

Available: Europe/UK

in the vineyard : The grapes were sourced from vineyards in the Paarl, Philadelphia and Stellenbosch wine-growing areas. The vines are situated on south- to south-westerly-facing slopes at altitudes of 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 stainless steel tanks with wood chips and kept on the fermentation lees for three months prior to blending.

CELLARMASTER Andrea Freeborough



Nederburg Wines

Paarl

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