

## Nederburg The Winemasters Special Late Harvest 2018

Bright lemon-yellow. Intense aromas of apricot and ripe peaches with floral and litchi undertones. A well balanced wine with dried peaches and apricot flavours. Its natural sweetness is complimented by a crisp acidity, resulting in a wine with a lingering finish.

Excellent on its own or served with mild spicy dishes, dried fruit or baked puddings.

**variety :** Chenin Blanc | Chenin Blanc, Gewürztraminer, Grasă de Cotnari

**winery :** Nederburg Wines

**winemaker :** Elmarie Botes

**wine of origin :** Western Cape

**analysis :** alc : 12.07 % vol    rs : 120.30 g/l    pH : 3.80    ta : 6.56 g/l

**type :** White    **style :** Sweet    **body :** Soft    **taste :** Fruity

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

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 richly fruited with bold flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Multi-talented cellar-master Andrea Freeborough leads the Nederburg team of highly-skilled winemakers who work closely under her direction.

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.

**in the vineyard :** The grapes were sourced from trellised vineyards in the Paarl and Darling areas. The vines, situated some 50m to 100m above sea level and planted between 1984 and 1988, are grown in Clovelly, Hutton and Glenrosa soils. Grafted onto nematode-resistant rootstock Richter 99, they received supplementary irrigation from a micro-irrigation system.

**about the harvest:** The grapes were harvested by hand at 24° to 30° Balling between March and April.

**in the cellar :**

The grapes were harvested by hand at 24° to 30° Balling between March and April. The fruit was crushed, and then left on the skins for a few hours followed by gentle pressing to extract excellent quality juice. After clarification, the juice was fermented in temperature-controlled stainless-steel tanks at 16°C for three weeks. The fermenting wine was put through a centrifuge separator to stop fermentation once the desired sugar and alcohol levels were reached.

CELLARMASTER Andrea Freeborough



**Nederburg Wines**  
Paarl

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