

Nederburg Private Collection Chenin Blanc 2018

Light gold with a greenish tinge. A fragrant, flowery bouquet with nuances of ripe apricots, orange peel and white stone fruit. An expressive, exciting and versatile wine with abundant fruit flavours and a creamy finish.

This wine's abundant layering of flavours and refined structure render it an excellent wine to pair with food. Enjoy it with quail, duck, guinea fowl, rabbit, free-range chicken or even top-grade lamb and beef, prepared with spice, fruit and/or citrus seasoning.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Nederburg Wines

winemaker : Elmarie Botes

wine of origin : Western Cape

analysis : alc : 13.22 % vol rs : 2.82 g/l pH : 3.52 ta : 5.57 g/l

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

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

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. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Multi-talented cellar-master Andrea Freeborough leads the team of highly-skilled Nederburg winemakers who work closely under her direction.

Private Collection is an ultra-premium ensemble of five single varietal wines and a blend, produced from top-performing vineyards, and exclusive to travel retail. Our viticultural and winemaking teams work jointly to identify fruit in each vineyard for this luxury range. Hand-picked grapes that stand out for their fine balance of fruit, acid and sugar, for their exceptional concentration and depth of aromas are reserved for Private Collection wines.

Available: Travel retail exclusive

in the vineyard : The grapes were sourced from mostly dryland, bush vine and trellised vineyards in the Darling and Swartland areas. The vines, established some 200m to 350m above sea level, grow in deep and well-drained, decomposed granite soils.

in the cellar :

The grapes were harvested by hand at 22° to 24° Balling from mid-February to mid-March. The grapes were crushed and gently pressed to extract excellent quality juice. Fermentation took place in stainless-steel tanks for two weeks at 15° C. After fermentation, the wine was racked from the fermentation lees and the components from different areas blended together. The wine was then kept on the lees for three to six months before bottling. A small portion of the wine (2%) is oaked, to deliver a creamy texture on the palate.

CELLARMASTER Andrea Freeborough

Nederburg Wines

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