

Nederburg 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 : Elmarie Botes

wine of origin : Western Cape

analysis : alc : 13.50 % vol rs : 4.30 g/l pH : 3.38 ta : 5.91 g/l

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

pack : Box **size :** 3000ml **closure :** 0

Available in Europe only

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 between 60m and 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. The Chardonnay grapes were fermented in contact with selected oak and kept on the lees for approximately four months following fermentation, with bi-weekly bâtonage (stirring of the lees) to increase the mouthfeel and palate weight. The Chardonnay and Viognier grapes were separately vinified.

CELLARMASTER Andrea Freeborough



Nederburg Wines

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