

## Nederburg 1791 Chardonnay 2019

Pale straw. Citrus and stone fruit aromas with hints of sweet spice opening up into floral and tropical notes. This medium-bodied wine displays lovely flavours of citrus fruit and sweet spice on the palate with a crisp and fresh acidity.

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

**variety** : Chardonnay | 89% Chardonnay, 11% Viognier

**winery** : Nederburg Wines

**winemaker** : Elmarie Botes

**wine of origin** : Western Cape

**analysis** : alc : 13.43 % vol rs : 4.0 g/l pH : 3.34 ta : 6.08 g/l

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

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

Soft and approachable premium wines inspired by more than two centuries of winemaking begun by Nederburg's founder, Philippus Wolvaart, who bought the land in Paarl in 1791.

This wine is made from a blend of Chardonnay (89%) and Viognier (11%) grapes.

*Available: EU/UK*

**in the vineyard** : The grapes were sourced from vineyards across the Western Cape. The viticulturist works hand-in-hand with the grape growers in managing each vineyard block to ensure the best quality fruit for this wine. The different microclimates and soil types associated with each vineyard add to the complexity of the wine.

**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 at 16°C for approximately two weeks. Prior to blending the wine was kept on the fine lees for three months.

CELLAR-MASTER Andrea Freeborough (previous cellar-master)



### Nederburg Wines

Paarl

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