

Nederburg Chardonnay 2019

Colour: Lemon green

Bouquet: Understated typical citrus aromas that vie with stone fruit such as nectarine and white peach.

Palate: Nectarine, quince, pear and citrus. Like a mouthful of juicy, tangy fruit salad with a light drizzle of honey adding richness.

Excellent with Thai and other Oriental dishes, as well as smoked salmon, grilled fish and food with cream-based sauces.

variety : Chardonnay | 94% Chardonnay, 6% Chenin Blanc, 1% Albariño, 1% Gewürztraminer

winery : Nederburg Wines

winemaker : Elmarie Botes (previous winemaker)

wine of origin : Paarl

analysis : alc : 13.60 % vol rs : 4.30 g/l pH : 3.31 ta : 6.05 g/l

type : White **style** : Dry

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

Nederburg's core range of varietal and blended wines is an expression of its proud legacy of winemaking excellence, dating back to 1791. These classically styled, foodfriendly 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 Chardonnay grapes were sourced from top-performing vineyards in Darling and Stellenbosch. These are known as cool climate winegrowing areas, offering the benefit of slower ripening of the grapes to achieve greater flavour intensity. The vines are grown in granite and sandstone soils, resulting in grapes with higher natural acidity, adding to the vibrancy, freshness and longevity of the wine. The vines, ranging in age from 12 to 17 years, and situated on mostly south to south-westerly facing slopes, received supplementary drip irrigation. Grafted onto phylloxera-resistant rootstocks, Richter 99 and 101, the vines yielded an average of 8 to 10 tons per hectare. The Albariño grapes came from Stellenbosch, the Chenin blanc from Swartland, and the Gewürztraminer from Paarl.

in the cellar : The Chardonnay grapes were harvested by hand and machine at 22° to 24° Balling during February and March. After clarification, the juice was racked into stainless-steel tanks where fermentation took place at 15° to 16°C, for two to three weeks. The wine was left on the fermentation lees for 9 months, with continuous batonnage (stirring of the lees) for enhanced mouthfeel and palate weight. Malolactic fermentation was prevented to ensure a higher natural acidity and freshness. After blending, the wine was left on the fine lees for added freshness and to guarantee longevity. Approximately 20% of the wine was aged in new and older French oak barrels to attain even more complexity and a fuller expression of the wine on the nose and the palate. Only plant proteins were used during setting and fining, making this wine suitable for vegans and vegetarians.

CELLAR-MASTER: Lizelle Gerber

Nederburg Wines

Paarl



021 862 3104
www.nederburg.com