Nederburg The Winemasters Chardonnay 2022



The nose is packed with appealing citrus and stone fruit flavours, hints of sweet melon and subtle vanilla oak.
Generous mouthfeel with an excellent balance between fruit, sweetness and acidity. The finish is smooth with a hint of oak.

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

variety : Chardonnay | 89% Chardonnay, 11% Chenin Blanc
winery : Nederburg Wines
winemaker : Pieter Badenhorst & Jamie Williams
wine of origin : Western Cape
analysis : **alc :** 14.16 % vol **rs :** 4.83 g/l **pH :** 3.43 **ta :** 6.23 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2023 Decanter Award - Gold

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 winegrowing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills.

in the cellar : The grapes were harvested by hand and machine at 23 to 24 degrees Balling during February and March. After clarification, the juice was racked into stainless-steel tanks where fermentation took place for two to three weeks at 15° to 16°C. From these fermenting tanks, a portion was transferred to small French Oak Barrels to finish fermentation and to age in for approximately 8 months. Both tank and barrel portions were left on the fermentation lees for maturation to add complexity. Blending was followed by stabilization and clarification before bottling.

Nederburg Wines

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