

Nederburg Premiere Cuvée Doux (Charmat Methode)

Nederburg Premi re Cuv e Doux is a refreshing wine with a lasting sparkle, crisp vitality and well-balanced sweetness. The Sauvignon Blanc shows a delicate fruitiness on the palate and brings a lasting aftertaste to this sweet sparkling wine. Enjoy Nederburg Premi re Cuv e Doux as a companion to any festive occasion, both aperitif and desert, with fresh fruit or on its own.

variety : Chenin Blanc | Chenin Blanc, Cape Riesling, Sauvignon Blanc

winery : Nederburg Wines

winemaker : Razvan Macici

wine of origin : Coastal

analysis : alc : 12.26 % vol rs : 52.10 g/l pH : 3.15 ta : 5.99 g/l so2 : 152 mg/l
fso2 : 32 mg/l

in the cellar : Nederburg Premi re Cuv e Doux, is made according to the Charmat method, whereby the wine is fermented in sealed tanks to capture the carbon dioxide resulting from the second fermentation. It is then filtered and bottled under pressure directly from these tanks.

Nederburg Wines

Paarl

021 862 3104

www.nederburg.com

