

Nederburg Classic Chenin Blanc 2024

Light green in colour with deliciously refreshing aromas of Granny Smith apples, stone fruit and juicy figs. A well-balanced wine with delicate layers of tropical fruit and citrus undertones. The wine ends in a fresh finish with a natural acidity that lingers along with a sweet apricot note.

A great match with pork, Chinese food, mild curries, liver pâté and baked puddings

variety : Chenin Blanc | 100% Chenin Blanc

winery : Nederburg Wines

winemaker : Jamie Williams

wine of origin : Western Cape

analysis : alc : 12.89 % vol rs : 6.61 g/l pH : 3.28 ta : 6.15 g/l

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

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

Softly-styled with fresh and fruity flavours, celebrating a journey with the love of winemaking at heart.

in the vineyard : The grapes were sourced from vineyards situated 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 eventual wine. The vines, situated on mostly south to south-westerly-facing slopes and grafted onto Phylloxera-resistant rootstocks Richter 99 and 101, received either supplementary or drip irrigation.

about the harvest: The grapes were harvested by hand and machine at 21° to 22° Balling during February.

in the cellar : The fruit was crushed and gently pressed to extract excellent quality juice. The clarified juice was fermented in stainless-steel tanks at 15° to 16°C prior to blending, stabilising and bottling.



Nederburg Wines

Paarl

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