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Nederburg The Winemasters Chardonnay 2024

Vivacious lemon and nectarine aromas and flavours on the nose and palate. Bright and succulent with a honeyed edge, and citrus appeal in spades. Approachable in its soft-textured, light appeal and sheer drinkability. Balanced and easy to enjoy.

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



variety : Chardonnay | 100% Chardonnay
winery : Nederburg Wines
winemaker : Jamie Williams
wine of origin : Western Cape
analysis : **alc :** 12.58 % vol **rs :** 4.92 g/l **pH :** 3.09 **ta :** 6.51 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

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 vineyard : The grapes were sourced from top-performing vineyards in Darling, Paarl, Elgin, Philadelphia and Stellenbosch. Unique aspects of each growing area all contribute to the complexity and flavour intensity of the eventual wine. The vines predominantly grow 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, receive supplementary drip irrigation. Grafted onto phylloxera-resistant rootstocks Richter 99 and 101, the vines yielded an average of 8 to 10 tons per hectare.

about the harvest: The grapes were harvested by hand and machine at 22º to 23º Balling during February.

in the cellar : After clarification, the juice was racked into stainless-steel tanks for fermentation for two to three weeks at 15° to 16°C. A small portion was then transferred to 300- and 500-litre French oak barrels to complete fermentation and mature for approximately 8 months on the lees. Another portion was matured with fine lees on alternative oak for 7 months. The balance of the blend remained unwooded. This approach gave our winemaker the chance to consider different components before final blending, to ensure complexity. Blending was followed by stabilisation and clarification before bottling.

Nederburg Wines

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