

Nederburg Première Cuvée Brut NV

Colour: Brilliantly clear with lasting sparkle
Bouquet: Delicate fruit aromas
Palate: Crisp and fresh with a lingering aftertaste.

The perfect partner to any celebration, it gives a bracing vitality to fresh oysters, seasonal fruits, omelettes, Eggs Benedict and is also excellent served on its own.

variety : Chenin Blanc | 90% Chenin Blanc, 10% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Pieter Badenhorst

wine of origin : Western Cape

analysis : alc : 12.16 % vol rs : 10.50 g/l pH : 3.27 ta : 6.19 g/l

type : Sparkling **style** : Off Dry **body** : Medium **taste** : Fruity

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

A superbly refreshing and fruity sparkling wine – a most suitable partner to any celebration.

in the vineyard : The grapes were sourced from vineyards across the Western Cape. Planted between 1989 and 1994, the vines are grown in irrigated, sandy riverbeds and decomposed granite and situated some 60m to 120m above sea level.

about the harvest: The grapes were harvested by hand at between 19° and 20° Balling from the end of January to the beginning of February.

in the cellar : The fruit was crushed and then cool-fermented in temperaturecontrolled stainless-steel tanks at 13°C for a period of two to three weeks. No skin contact was allowed and only the free-run juice was used. The wine was left on the lees for almost two months prior to final blending



Nederburg Wines

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