

Nederburg Chardonnay Reserve 2001

Veritas 2002 - Double Gold

Michelangelo International Wine Award 2002 - Silver

Vanilla, butter and nuts mingle well on the nose with butterscotch. The full palate is austere but well balanced by subtle fruit flavours. An impressive food wine, serve Nederburg Chardonnay Reserve with soup, creamy sauces and mild spicy dishes.

variety : Chardonnay | Chardonnay

winery : Nederburg Wines

winemaker : Razvan Macici

wine of origin : Coastal

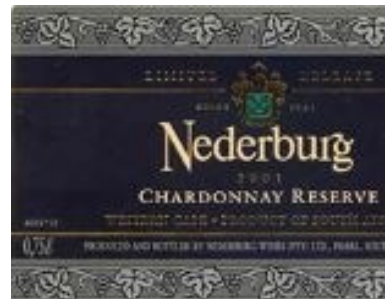
analysis : alc : 14.26 % vol rs : 4.30 g/l pH : 3.68 ta : 5.56 g/l so2 : 139 mg/l
fso2 : 42 mg/l

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in the vineyard : The grapes for this wine came from the cool Durbanville area and the high southern slopes facing the sea in the Paarl area.

in the cellar : Harvested at full ripeness, 12 hours of skin contact was allowed after the initial crush. Only free-run juice was used. It was fermented in new 300-litre French oak barrels and kept on the lees for three months with weekly stirring. The wine was then racked and allowed a further five months of barrel maturation before bottling. This complex treatment allowed for the creation of a deliciously rich wine with a deep golden colour.



Nederburg Wines

Paarl

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