

Nederburg Private Bin Chardonnay 2002

International Wine & Spirit Competition 2004 - Commended

Colour: Straw yellow.

Bouquet and taste: Aromas of vanilla, butter and nuts that open onto a full but tightly reigned palate of lime and toasty fruit flavours.

The winemaker recommends serving with soup, dishes made with creamy sauces or mildly spiced.

variety : Chardonnay | 100% Chardonnay

winery : Nederburg Wines

winemaker : Razvan Macici

wine of origin : Coastal

analysis : alc : 13.96 % vol rs : 2.62 g/l pH : 3.29 ta : 6.59 g/l

type : White

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in the vineyard : The grapes for this wine were selected from a range of trellised, unirrigated vineyards on the cooler slopes of Durbanville and Paarl, established in deep red or yellow, well-drained soils and varying in age from 11 to 13 years at the time of harvest.

in the cellar : Free-run juice only was fermented in new 300-litre French oak barrels and kept on the lees for five months with weekly stirring. The wine was then racked and given another eight monthsâ€™ maturation in the same vats before being blended.



Nederburg Wines

Paarl

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