

Nederburg Première Cuvée Brut NV

Delicate fruity aromas. A crisp and fresh wine with a lingering aftertaste.

suggestions: 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 | 80% Chenin Blanc, 20% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Elmarie Botes

wine of origin : Western Cape

analysis : alc : 10.65 % vol rs : 11.80 g/l pH : 3.41 ta : 6.70 g/l

type : Sparkling

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

in the vineyard :

Tradition and talent blend with passion, precision and patience at Nederburg, where classically structured wines are made with vibrant fruit flavours. Nederburg's hallmark combination of fruit and finesse continues to be rewarded around the world. The Paarl winery has earned five-star ratings for three wines in the both the 2013 and 2012 editions of Platter's South African Wine Guide. In 2011, Nederburg was chosen as Platter's Winery of the Year, with an unprecedented five wines across the multi-tiered range earning five-star ratings. In addition, cellarmaster Razvan Macici was crowned the 2012 Diners Club Winemaker of the Year and the winery itself announced the South African Producer of the Year the 2012 International Wine & Spirits Competition (IWSC). These are just some of the many accolades earned by Nederburg where hand-crafted, micro-cuvées for specialist wine-lovers and beautifully balanced and accessible wines for everyday enjoyment are made with equal commitment.

Razvan Macici heads the team as Nederburg cellarmaster. He is supported by two winemakers who work closely under his direction. They are Wilhelm Pienaar, who produces the red wines and Wim Truter, who makes the whites.

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 : They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two to three weeks at 13° C. No skin contact was allowed and only the free-run juice was used. The wine was left on the lees for almost two months until blending.



Nederburg Wines

Paarl

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