

Nederburg Sauvignon Blanc/Chardonnay 2004

Colour : Brilliant pale green

Bouquet : Floral and fruity with aromas of peach, guava and jasmine.

Taste : A medium-bodied wine with an abundance of fresh fruit resulting in a lingering aftertaste.

The winemaker suggests serving this wine with seafood, fish, chicken and veal casseroles and cream-based dishes.

variety : Sauvignon Blanc | 60% Sauvignon Blanc, 32% Chardonnay, 8% Chenin Blanc

winery :

winemaker : Andrea Freeborough

wine of origin :

analysis : alc : 12.65 % vol rs : 1.6 g/l pH : 3.45 ta : 6.33 g/l

type : White

in the vineyard : Grapes were sourced from vineyards in the Durbanville, Philadelphia, Paarl and Slanghoek areas. The grapes grow in Clovelly soil and decomposed granite at between 60 m and 120 m above sea level. The vineyards were planted between 1980 and 1998. Grafted onto nematode resistant rootstock Richter 99 and 101 â€” 14, the vines, yielding an average of 8 to 10 tons per hectare, received supplementary irrigation from a micro irrigation system while some vineyards grow under dryland conditions.

about the harvest: The grapes were harvested by hand and machine at between 22Â° and 24Â° Balling from February to mid-March.

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