

Nederburg Private Bin Chardonnay 2003

Swiss International Air Lines Wine Awards 2006 â€” Seal of Approval

Bronze - International Wine and Spirit Competition (IWSC) 2005

Michelangelo Awards 2005 - Silver Medal

International Wine Challenge 2005 - Seal of Approval

Veritas 2005 - Bronze

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 : Andrea Freeborough

wine of origin : Coastal

analysis : alc : 14.24 % vol rs : 2.7 g/l pH : 3.44 ta : 6.4 g/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

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in the vineyard : The grapes were sourced 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 12 to 14 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

021 862 3104

www.nederburg.com