

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree, that stems from a culture of innovation and disciplined attention to detail. The wines are refreshing and richly fruited with bold flavours and structure. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Andrea Freeborough was appointed Nederburg cellar-master in 2015 to succeed Razvan Macici, under whom she worked for five years, at an earlier stage of her career. She brings a wealth of experience and a formidable prize-winning track record of her own. She is supported by two winemakers, who work closely under her direction. They are Samuel Viljoen, who produces the red wines, and Natasha Boks, who makes the whites.



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CHARDONNAY 2016

THE RANGE *Nederburg is South Africa's most awarded winery with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail.*

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Soft and approachable premium wines inspired by more than two centuries of winemaking begun by Nederburg's founder, who bought his land in Paarl in 1791.

This wine is made from a blend of Chardonnay grapes.

VINEYARDS *The grapes were sourced from vineyards in the Paarl, Philadelphia and Stellenbosch areas. The vineyards are situated on south to south-westerly facing slopes at altitudes of between 60m and 80m above sea level. The vines, grafted onto nematode-resistant rootstocks Richter 99, R110 and 101-114, received supplementary irrigation by means of an overhead sprinkler system.*

WINEMAKING *The grapes were harvested by hand and machine at 22 to 23° Balling during February and March. After pressing the juice was fermented in second- and third-fill barrels and kept in maturation for a period of six months before blending. The Chardonnay and Viognier grapes were separately vinified.*

CELLARMASTER *Andrea Freeborough*

WINEMAKER *Natasha Boks*

COLOUR *Straw yellow*

BOUQUET *Citrus and apricot aromas followed by butterscotch, tropical and floral notes.*

PALATE *A mouth-filling wine with a lovely freshness and ripe fruit on the palate.*

FOOD SUGGESTIONS *Excellent on its own or served with seafood, fish, poultry or veal dishes.*

RESIDUAL SUGAR 4,12 g/l
ALCOHOL 12,97%
TOTAL ACIDITY 6,06 g/l
PH 3,41

