

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 richly fruited with bold flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Multi-talented cellar-master Andrea Freeborough leads the Nederburg team of highly-skilled winemakers who work closely under her direction.



The Winemasters

CHARDONNAY 2018

THE RANGE *The Winemasters ensemble, comprising a top-quality range of varietal offerings, is named to honour the Paarl winery's long-established tradition of winemaking excellence. These classically styled, food-friendly wines with abundant fruit flavours, elegance and finesse, treasure the integrity of the grapes in every step of the wine-growing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills.*

This wine is made from Chardonnay grapes.

VINEYARDS *The fruit was sourced from vineyards situated across the Western Cape. The vines, ranging in age from 10 to 15 years are situated on mostly south to south-westerly facing slopes, and received supplementary drip irrigation. Grafted onto phylloxera-resistant rootstocks Richter 99 and 101, the vines yielded an average of 8 to 10 tons of grapes per hectare.*

WINEMAKING *The grapes were harvested by hand and machine at 22° to 24° Balling during February and March. After clarification, the juice was racked into stainless-steel tanks where fermentation took place for two to three weeks at 15° to 16°C. The wine was left on the fermentation lees of four months and a large portion was lightly wooded to add to the complexity of the wine.*

CELLARMASTER *Andrea Freeborough*

WINEMAKER *Elmarie Botes*

COLOUR *Lemon green.*

BOUQUET *An abundance of dense lemon and citrus flavours with hints of sweet melon and subtle vanilla oak notes.*

PALATE *Lovely follow-through of fruit aromas beautifully integrated with oak.*

FOOD SUGGESTIONS *Delicious with Thai and other Oriental dishes, as well as smoked salmon, grilled fish and dishes made with cream-based sauces.*



RESIDUAL SUGAR 4,24 g/l
ALCOHOL 14,09%
TOTAL ACIDITY 6,02 g/l
PH 3,49