

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.



I79I

CHARDONNAY 2017

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

This wine is made from Chardonnay grapes.

VINEYARDS *The grapes were sourced from vineyards in the Paarl, Philadelphia and Stellenbosch wine-growing areas. The vines are situated on south to south-westerly facing slopes at altitudes of 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 stainless steel tanks with wood chips and kept on the fermentation lees for three months prior to blending.*

CELLARMASTER *Andrea Freeborough*

WINEMAKER *Natasha Boks*

COLOUR *Straw yellow.*

BOUQUET *Citrus and apricot aromas with some floral notes.*

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

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

RESIDUAL SUGAR 4,42 g/l

ALCOHOL 13,41%

TOTAL ACIDITY 6,15 g/l

PH 3,50

