



Nederburg is one of South Africa's leading wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with elegant, fresh flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment.

# NEDERBURG PREMIÈRE CUVÉE BRUT

## Nederburg Première Cuvée Brut | NV

### THE RANGE:

A superbly refreshing and fruity sparkling wine – a most suitable partner to any celebration.

### VINEYARDS:

The grapes were sourced from vineyards across the Western Cape. Planted between 1989 and 1994, the vines are grown in irrigated, sandy riverbeds and decomposed granite and situated some 60 m to 120 m above sea level.

### WINEMAKING:

The grapes were harvested by hand at 19° to 20° Balling during the end of January and beginning of February. The fruit was crushed and then cool-fermented in temperature-controlled stainless-steel tanks at 13°C for a period of two to three weeks. No skin contact was allowed and only the free-run juice was used. The wine was left on the lees for almost two months prior to final blending.

**WINEMAKER:** Pieter Badenhorst

**VARIETY / VARIETIES:** Chenin Blanc (80%), Sauvignon Blanc (20%)

**COLOUR:** Strikingly clear with a vivid sparkle.

**BOUQUET:** Subtle pear and floral fragrances.

**PALATE:** Pear flavours with preserved quince and other stone fruit like nectarine and apricot. A notably acidic, citrus tang keeps it fresh, light and festive. Succulent and suitably fizzy.

**FOOD SUGGESTIONS:** The perfect partner to any celebration, it gives a bracing vitality to fresh oysters, seasonal fruits, omelettes, Eggs Benedict and is also excellent served on its own.

**RESIDUAL SUGAR:** 11.80 g/l      **ALCOHOL:** 10.65 %

**TOTAL ACIDITY:** 6.70 g/l Tartaric      **PH:** 3.41

