

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.



STEIN

2015

This wine has been made from Chenin Blanc grapes.

VINEYARDS *The grapes were sourced from trellised and bush vines from the Paarl, Robertson and Worcester areas. The vines, planted between 1980 and 1995, grow in sandy, decomposed granite and alluvial soils, situated at altitudes of 50m to 100m above sea level. Grafted onto nematode-resistant rootstocks Richter 99 and 101-14, some received supplementary irrigation from a micro-irrigation system while others grow under dryland conditions.*

WINEMAKING *The grapes were harvested by hand at 21° to 22,5° Balling during February. The fruit was crushed and gently pressed to extract excellent quality juice. Fermentation took place in stainless steel tanks for two weeks at 15°C.*

CELLARMASTER *Razvan Macici*

WINEMAKER *Natasha Boks*

COLOUR *Light green*

BOUQUET *Abundant aromas of pineapple, apricots and guava.*

PALATE *Semi-sweet with fresh fruit flavours and a pleasant finish.*

FOOD SUGGESTIONS *Excellent served with pork, Chinese food, mild curries, liver pâté or baked puddings.*

RESIDUAL SUGAR 18,55 g/l
ALCOHOL 13,13%
TOTAL ACIDITY 6,25 g/l
PH 3,40

