

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.



The Winemasters

SPECIAL LATE HARVEST 2015

RANGE BACKGROUND Nederburg's premium wines are accommodated in The Winemasters ensemble, named to honour the long-established tradition of winemaking excellence. These classically styled, food-friendly wines with refreshing fruit flavours, elegance and finesse, treasure the integrity of our grapes in every step of the wine-growing and winemaking journey. Every glass demonstrates an unwavering commitment to world-class vineyard and cellar skills.

This wine is made from Chenin blanc.

VINEYARDS The grapes were sourced from trellised vineyards in the Paarl and Darling areas. The vines, situated some 50 m to 100 m above sea level and planted between 1984 and 1988, are grown in Clovelly, Hutton and Glenrosa soils. Grafted onto nematode-resistant rootstock Richter 99, they received supplementary irrigation from a micro-irrigation system.

WINEMAKING The grapes were harvested by hand at 24° to 30° Balling between March and April. The fruit was crushed and gently pressed to extract excellent quality juice. After clarification the juice was fermented in temperature-controlled stainless steel tanks at 16°C for three weeks. The fermenting wine was put through a centrifuge separator to stop fermentation once the desired sugar and alcohol levels were reached.

CELLARMASTER Razvan Macici

WINEMAKER Natasha Boks

COLOUR Bright lemon-yellow.

BOUQUET A slight honey character with rich aromas of dried fruit.

PALATE Lovely sweet palate with pineapple, apricot and raisin flavours supported by a fresh acidity.

FOOD SUGGESTIONS Excellent enjoyed on its own or served with mild spicy dishes, dried fruit or baked puddings.

RESIDUAL SUGAR 115,50 g/l
ALCOHOL 12,87%
TOTAL ACIDITY 7,56 g/l
PH 3,12

