

# CHARDONNAY 2017



## **BACKGROUND**

### **NEDERBURG**

#### **The Winemasters**

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. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds – the New and the Old. Multi-talented cellar-master Andrea Freeborough leads the team of highly-skilled Nederburg winemakers who work closely under her direction.

#### **THE RANGE**

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 a blend of equal parts of Carignan and Grenache.

#### **THE VINEYARDS**

The grapes were sourced from vineyards in the Durbanville, Paarl and Darling areas. The vines, ranging in age from 10 to 15 years and situated on mostly south to south-westerly facing slopes, received supplementary drip irrigation. Grafted onto phylloxera-resistant rootstocks Richter 99 and 101, the vines yielded an average of 8 to 10 tons

## **THE WINEMAKING**

The grapes were harvested by hand at 22° to 24° Balling during February and March. After settling, the clean juice was racked prior to fermentation and inoculated. Once fermentation was under way, the fermenting juice was transferred to a combination of new and older wood, where the wine remained on the lees for a period of six months.

## **WINEMAKER**

Natasha Boks

## **CELLARMASTER**

Andrea Freeborough