



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.

## THE WINEMASTERS

### Nederburg The Winemasters Chardonnay | 2021

#### THE RANGE:

The Winemasters ensemble, comprising a top-quality range of varietal offerings, is named to honour the Paarl winery's long-established tradition of winemaking excellence. These classically styled, food-friendly wines with abundant fruit flavours, elegance and finesse, treasure the integrity of the grapes in every step of the winegrowing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills.

#### VINEYARDS:

The Chardonnay grapes were sourced from top-performing vineyards in Darling, Paarl and Stellenbosch. These are known as cool climate winegrowing areas, offering the benefit of slower ripening of the grapes to achieve greater flavour intensity. The vines are grown in granite and sandstone soils, resulting in grapes with higher natural acidity, adding to the vibrancy, freshness and longevity of the wine. The vines, ranging in age from 12 to 17 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 per hectare.

#### WINEMAKING:

The grapes were harvested by hand and machine at 23° to 24° Balling during February and March. After clarification, the juice was racked into stainless-steel tanks where fermentation took place for two to three weeks at 15° to 16°C. From these fermenting tanks, a portion was transferred to small French Oak Barrels to finish fermentation and to age in for approximately 8 months. Both tank and barrel portions were left on the fermentation lees for maturation to add complexity. Blending was followed by stabilization and clarification before bottling.

**WINEMAKER:** Pieter Badenhorst

**VARIETY / VARIETIES:** Chardonnay (89%), Chenin Blanc (11%)

**COLOUR:** Lemon green.

**BOUQUET:** An abundance of lemon and citrus flavours with hints of sweet melon and subtle vanilla oak notes.

**PALATE:** Lovely full mouthfeel. Good balance between fruit, sweetness and fresh acidity, finishing in subtle oak notes.

**FOOD SUGGESTIONS:** Delicious with Thai and other Oriental dishes, as well as smoked salmon, grilled fish and dishes made with cream-based sauces.

**RESIDUAL SUGAR:** 4.83 g/l      **ALCOHOL:** 14.16 %

**TOTAL ACIDITY:** 6.23 g/l (Tartaric)      **PH:** 3.43

