



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 MANOR HOUSE

### Nederburg The Manor House Chardonnay | 2021

#### THE RANGE:

The Manor House ultra-premium collection comprises single varietal wines made from some of Nederburg's best-of-best fruit, inspired by the beautifully proportioned Cape Dutch manor house built in 1800 by Nederburg's founder, Philippus Wolvaart. This wine is made entirely from Chardonnay grapes.

#### VINEYARDS:

Grapes were sourced from four top-performing vineyard sites, situated in the Stellenbosch region, including Stellenbosch Kloof, Bottelary and Devon Valley, with the fourth located in the cool climate of Philadelphia where the cold air from the Atlantic contributes to the slow ripening of grapes and a greater natural acidity.

#### WINEMAKING:

The fruit was harvested by hand at 23° to 24° Balling during February and March. The grapes from the four distinct vineyard blocks were handled separately in the cellar. Each of the four fruit parcels were treated individually in terms of yeasts and yeast nutrients during fermentation as well as barrel selection (300- and 500-litres, new and older barrels). This approach provided the winemakers with a wide range of building blocks to work with in crafting the eventual wine, that spent some 9 months in oak. The process started with approximately four times the volume required for bottling, affording the winemaking team the chance for rigorous barrel selection before final blending and bottling.

**WINEMAKER:** Pieter Badenhorst

**VARIETY / VARIETIES:** Chardonnay (100%)

**COLOUR:** Brilliantly clear with light-yellow hue.

**BOUQUET:** Fresh citrus notes, opening up to tropical fruit aromas and just a hint of oak spice.

**PALATE:** Fruit-driven with a lovely balance between fruit and acid. The wood adds to the fullness without dominating the wine. Lingering finish.

**FOOD SUGGESTIONS:** Delicious with fresh fish and seafood, poultry or veal dishes, and creamy pastas.

**RESIDUAL SUGAR:** 2.55 g/l      **ALCOHOL:** 14.00 %

**TOTAL ACIDITY:** 6.53 g/l (Tartaric)      **PH:** 3.45

