



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.

NEDERBURG

Nederburg Noble Late Harvest | 2020

THE RANGE:

Nederburg's core range of varietal and blended wines is an expression of its proud legacy of winemaking excellence, dating back to 1791. These classically styled, food-friendly wines with abundant fruit flavours, elegance and finesse, treasure the integrity of the grapes in every step of the wine-growing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills.

VINEYARDS:

The Muscat de Frontignan grapes were sourced from vineyards in the Simondium area, planted in 2011, while the Grasã de Cotnari and Chenin blanc fruit came from vines located on the Nederburg farm in Paarl, planted in 2012 and 2008, respectively. The vines are grafted onto nematode-resistant rootstock Richter 99, and received supplementary irrigation.

WINEMAKING:

The botrytis cinerea (noble rot) grapes were strictly selected and harvested by hand at 35° to 40° Balling during April. The fruit was destemmed in the cellar prior to pressing, given extended skin contact and then cool-fermented in temperature controlled stainless-steel tanks at 16°C. The wine did not undergo malolactic fermentation, but was rather put through a separator to prevent fermentation from occurring once the desired sugar and alcohol levels had been reached. The wine also did not undergo wood maturation. The wine was blended, stabilised and sterile-filtered before bottling.

WINEMAKER:	Pieter Badenhorst		
VARIETY / VARIETIES:	Muscat de Frontignan (42%), Chenin Blanc (23%), Grasã de Cotnari (35%)		
COLOUR:	Vividly yellow with hints of gold.		
BOUQUET:	Abundant aromas of orange blossom, mango, honey, peach and apricot, ending with jasmine florality.		
PALATE:	Rich honeyed apricot and peach with a slight nuttiness, bright acid lift and a light marmalade tang to counteract the sweetness.		
FOOD SUGGESTIONS:	Excellent with pâtés, blue cheese, desserts, cakes, pastries and tarts.		
RESIDUAL SUGAR:	260.00 g/l	ALCOHOL:	7.74 %
TOTAL ACIDITY:	7.40 g/l Tartaric	PH:	3.68

