



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 | 2023

#### 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 wine-growing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills.

#### VINEYARDS:

The grapes were sourced from top-performing vineyards in Darling, Paarl, Elgin, Philadelphia and Stellenbosch. Unique aspects of each growing area all contribute to the complexity and flavour intensity of the eventual wine. The vines predominantly grow 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, receive 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 for fermentation for two to three weeks at 15° to 16°C. A small portion was then transferred to 300- and 500-litre French oak barrels to complete fermentation and mature for approximately 8 months on the lees. Another portion was matured with fine lees on alternative oak for 7 months. The balance of the blend remained unwooded. This approach gave our winemaker the chance to consider different components before final blending, to ensure complexity. Blending was followed by stabilisation and clarification before bottling.

<b>WINE OF ORIGIN:</b>	Western Cape		
<b>WINEMAKER:</b>	Jamie Williams		
<b>VARIETIES</b>	Chardonnay (100%)		
<b>TASTING NOTE:</b>	A firm recommendation of the wine to drink for folks who are not usually in the Chardonnay club. Light, gently citrusy with an understated honeyed edge, it's also succulent and tasty. It offers ample drinking pleasure and broad consumer appeal.		
<b>FOOD SUGGESTIONS:</b>	A simple quiche Lorraine or pissaladière.		
<b>RESIDUAL SUGAR:</b>	4.38 g/l	<b>ALCOHOL:</b>	12.74 %
<b>TOTAL ACIDITY:</b>	6.54 g/l (Tartaric)	<b>PH:</b>	3.32

