



# 2006 Nederburg Lyric

**Here is your opportunity to have one of the first 2006 vintage wines available..**

**It's a perfect summer wine!**

Nederburg is South Africa's leading and most decorated winery, winner of more international and domestic awards than any other in South Africa. As Distell's biggest wine brand, Nederburg is exported to key global markets in the UK, Europe and North America, where it is steadily building a presence and reputation for classically styled wines with fruit-rich flavors.

Romanian Razvan Macici heads the team as Nederburg cellar master. He is supported by two South African trained winemakers, who work closely under his direction. They are Elunda Basson, who produces the red wines and Andrea Freeborough, who makes the whites.

With their hallmark of finesse and fruit, Nederburg wines are made for people with an appetite for discovery. This wine is made from a blend of Sauvignon Blanc, Chardonnay and Cape Riesling.

**The vineyards (viticulturist: Dricus Heyns)**

Grapes were sourced from vineyards in the Durbanville, Stellenbosch, Paarl, Darling and Slanghoek areas. The grapes are grown in Clovelly, Hutton, Tukulu and Oakleaf soils on slopes suiting the cultivar, ranging in altitudes at between 80 m and 120 m

above sea level. The vineyards were planted between 1969 and 1998. The vines, grafted onto nematode resistant rootstock Richter 99 and 101-14, received supplementary irrigation from an overhead sprinkler system.

**The winemaking (winemaker: Andrea Freeborough)**

The grapes were harvested by hand and machine at between 20° and 22° Balling during January to mid-February. They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two to three weeks at 13° C. No skin contact was allowed and only the free-run juice was used. The wine was left on the lees for just over two months.

**Winemaker's comments:**

**Colour :** Brilliant green **Bouquet :** Aromas of peach and apricot. **Taste :** The palate is crisp, fresh and generous with fresh acidity.

**Food pairing:** The winemaker suggests serving this wine with fresh fruit, seafood, fish, chicken or veal.

**Chemical analysis:** Alcohol 11,50% by volume - Residual sugar 7,30 g/l - Total acid 6,70 g/l - pH 3,37