

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree, that stems from a culture of innovation and disciplined attention to detail. The wines are refreshing and richly fruited with bold flavours and structure. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Andrea Freeborough was appointed Nederburg cellar-master in 2015 to succeed Razvan Macici, under whom she worked for five years, at an earlier stage of her career. She brings a wealth of experience and a formidable prize-winning track record of her own. She is supported by two winemakers, who work closely under her direction. They are Samuel Viljoen, who produces the red wines, and Natasha Boks, who makes the whites.



The Manor House

SAUVIGNON BLANC 2015

RANGE BACKGROUND *The Manor House ultra-premium collection comprises single varietal wines made from 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 has been made entirely from Sauvignon blanc grapes.

VINEYARDS *The grapes were sourced from vineyards in the Darling, Ceres and Durbanville areas. The vines, planted between 1969 and 1998, are grown in Clovelly, Hutton, Tukulu and Oakleaf soils at altitudes ranging between 80 m and 120 m above sea level. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, they received supplementary irrigation from a micro-irrigation system.*

WINEMAKING *The grapes were harvested by hand at 23° to 24° Balling during February and March. The different vineyard blocks were separately vinified to ensure their unique characteristics are expressed. After crushing the grapes, the juice was lightly pressed and next clarified before fermentation. The juice was fermented in stainless steel tanks at 15°C for a period of 10 days and left on the yeast lees for a short period to ensure an optimal structure.*

CELLARMASTER *Razvan Macici*

WINEMAKER *Natasha Boks*

COLOUR *Lime green*

BOUQUET *An abundance of tropical and passion fruit, floral and flinty aromas.*

PALATE *A refreshing, full-bodied wine with very attractive flavours and a suitable finish.*

FOOD SUGGESTIONS *Excellent served with light meals, seafood, salads and Thai dishes.*

RESIDUAL SUGAR 4,10 g/l
ALCOHOL 14,20%
TOTAL ACIDITY 6,80 g/l
PH 3,09

