

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 Winemasters

PINOT GRIGIO 2016

RANGE BACKGROUND Nederburg's premium wines are accommodated in The Winemasters ensemble, named to honour the long-established tradition of winemaking excellence. These classically styled, food-friendly wines with refreshing fruit flavours, elegance and finesse, treasure the integrity of our grapes in every step of the wine-growing and winemaking journey. Every glass demonstrates an unwavering commitment to world-class vineyard and cellar skills.

This wine is made from Pinot Grigio grapes.

VINEYARDS This wine is made from Pinot Grigio grapes sourced from vineyards in the Elgin and Darling areas.

WINEMAKING The grapes were harvested at 21° to 22° Balling during February. Following clarification, the juice was fermented in stainless steel tanks at 16°C for a period of three weeks. A certain amount of residual sugar was allowed in this off-dry wine.

CELLARMASTER Andrea Freeborough

WINEMAKER Natasha Boks

COLOUR Pale green with a peach hue.

BOUQUET An abundance of floral, tropical fruit, peach and apricot aromas.

PALATE A light-bodied, lively wine with delicate fruit and floral flavours.

FOOD SUGGESTIONS Excellent enjoyed slightly chilled on its own, perfect for picnics or served with seafood and fruit salads.

RESIDUAL SUGAR 9,93 g/l
ALCOHOL 12,55%
TOTAL ACIDITY 6,22 g/l
PH 3,20

