

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 Young AIRHAWK

WOODED SAUVIGNON BLANC 2016

RANGE BACKGROUND *The Heritage Heroes is a gourmet collection of handmade, ultra-premium wines, each individually named to honour a personality who has played a role in shaping Nederburg's history and reputation.*

The Young Airhawk pays tribute to Johann Graue's son, Arnold. Graue senior, who bought Nederburg in 1937, played a key role in improving viticultural standards in South Africa. Like his father, Arnold introduced many technical innovations at Nederburg and was renowned for his winemaking prowess. Trained as a winemaker in Europe, his wines won many prizes at the Cape during his short career in the late 1940s and early 1950s. He died tragically at 29 in a light- aircraft crash.

This wine is made from barrel-fermented Sauvignon blanc.

VINEYARDS *The grapes were sourced from selected cool-climate vineyards in Elgin, Darling and Cape Agulhas, each offering different facets of the varietal's character.*

WINEMAKING *The grapes were hand-harvested during the early hours of the morning. As a result of the dry weather conditions of the 2016 vintage, picking had to take place earlier than usual to maintain the freshness typically associated with Sauvignon blanc. The bunches were destemmed and the juice fermented in a combination of second- and third-fill small oak barrels of 300 litres. The fermentation temperature of each barrel was monitored regularly. The wine, kept on the lees for six months, was stirred periodically to add creaminess and complexity.*

CELLARMASTER *Andrea Freeborough*

WINEMAKER *Natasha Boks*

COLOUR *Clear, light green.*

BOUQUET *Layers of gooseberry, green fig, lemon zest and minerality very well integrated with wood.*

PALATE *Fresh, crisp and zesty with a creamy texture.*

FOOD SUGGESTIONS *Enjoy with fresh seafood as well as chicken and pasta dishes, vegetables and fresh summer salads.*

MATURATION PERIOD *Five to seven years*

RESIDUAL SUGAR *2,17 g/l*

ALCOHOL *13,23%*

TOTAL ACIDITY *5,92 g/l*

PH *3,29*



HERITAGE HEROES