

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.



## PINOT GRIGIO 2017

**THE RANGE** 56HUNDRED or 5 600 guilders was the price founder, Philippus Wolvaart paid in 1791 for the farm in Paarl he was to call Nederburg. Bright, fresh, succulent, soft and smooth-drinking, these premium wines are a tribute to him. He had the vision to recognise the wine-growing potential of his land and the optimism to clear an untamed property and establish a flourishing farm that continues to thrive today, more than two centuries later.

*This wine is made from Pinot Grigio grapes.*

**VINEYARDS** The grapes were sourced from a variety of vineyards situated in the Western Cape. The vines are trellised on a four-wire system and received supplementary irrigation during the growing season. The crop was limited to seven tons per hectare.

**WINEMAKING** The grapes were harvested during February at 20,5° to 21,5° Balling. No skin contact was allowed. The juice was clarified and fermented with a pure yeast culture. After fermentation the wine was blended, stabilized and bottled.

**COLOUR** Brilliant with green tinges.

**BOUQUET** Fruit flavours of dried peach and apricot with a hint of litchi.

**PALATE** A crisp wine with a touch of fruit and a fresh, lingering finish.

**FOOD SUGGESTIONS** Enjoy with light salads and cold meats.

RESIDUAL SUGAR 6,09 g/l

ALCOHOL 13,35%

TOTAL ACIDITY 6,16 g/l

PH 3,17

