

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 richly fruited with bold flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Multi-talented cellar-master Andrea Freeborough leads the Nederburg team of highly-skilled winemakers who work closely under her direction.



# The Beautiful Lady

## GEWÜRZTRAMINER 2018

**THE RANGE** *The Heritage Heroes collection of individually named, hand-made gourmet wines, honours some of the legends who have shaped Nederburg and its history as one of South Africa's most awarded wineries. Every one of these wines has been made with a focus on originality, whether in terms of technique or choice of varietal, to offer wine lovers a greater and more nuanced spectrum of flavour.*

*The Beautiful Lady takes its name from a description of Ilse Graue, the wife of Johann Graue, a German immigrant who bought Nederburg in 1937. He is credited with introducing far-reaching wine-growing and winemaking changes at Nederburg. She brought a gracious sense of hospitality to Nederburg, planting a fine rose garden that still occupies pride of place in the garden. It was former cellar-master Günter Brözel who called her "the beautiful lady". She made him welcome when he joined Nederburg as winemaker in 1953. The grapes for this wine are sourced from the same Stellenbosch farm used by Günter Brözel to produce the Gewürztraminer entry that earned him the title of Diners Club Winemaker of the Year in 1985.*

**VINEYARDS** *The grapes were sourced from a single vineyard block situated on the Groenhof farm in Stellenbosch. The south-westerly facing vineyard is located 212m above sea level on the western slopes of the Simonsberg. The trellised vines were planted in 1988 and grow in decomposed granite, Tukululu and Clovelly soils. Yields average 6,5 tons/ha.*

**WINEMAKING** *The fruit was harvested by hand at 22° to 23° Balling. Skin contact was allowed to concentrate the aromatic flavours so characteristic of the cultivar. The grapes were then gently pressed and the juice clarified prior to fermentation. The clean juice was inoculated with a selected yeast strain with fermentation taking place at a low temperature. Fermentation was stopped when the wine reached an optimal sugar, acid and alcohol balance. The wine was then stabilised and prepared for bottling.*

**CELLARMASTER** *Andrea Freeborough*

**WINEMAKER** *Elmarie Botes*

**COLOUR** *Straw yellow with a green tinge.*

**BOUQUET** *Typical Gewürztraminer nuances of rose petals and Turkish delight on the nose with alluring litchi and sweet spice aromas.*

**PALATE** *Elegant, nuanced and well-balanced with floral notes flowing onto the palate. Its sweetness is more suggested than overt, enlivened by good acidity. It closes on a lovely, lingering finish.*

**FOOD SUGGESTIONS** *Excellent as an aperitif, or served with fruity curries and fragrant Thai and Indian dishes made with butter or coconut milk, and Cantonese and Szechuan seafood and poultry dishes.*



RESIDUAL SUGAR 12,24 g/l

ALCOHOL 12,47%

TOTAL ACIDITY 5,91 g/l

PH 3,26