Nederburg blends delicious and refreshing fruit vibrancy with classic structure and refinement and its hallmark combination of fruit and finesse is appreciated worldwide. The winery consistently earns trophies, medals and accolades at international competitions. Andrea Freeborough, who worked under cellar master Riazvan Maciel, more than a decade ago, has returned to head the winemaking team. 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

SAUVIGNON BLANC 2015

RANGE BACKGROUND Soft, juicy, smooth-drinking, well-balanced premium wines inspired by the harmonious, graceful lines of Nederburg’s H-shaped Cape Dutch manor house, built in 1800.

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

WINEMAKING The grapes were harvested by hand and machine at 21º to 22º Balling during February. The fruit was crushed and gently pressed to extract excellent quality juice. After clarification the juice was fermented in temperature-controlled stainless steel tanks at 15ºC for three weeks. The vinification processes were strictly controlled to preserve the characteristic fruit flavours.

CELLARMASTER Andrea Freeborough

WINEMAKER Natasha Boks

COLOUR Brilliant green

BOUQUET Passion fruit and grassy aromas with floral and citrus notes

PALATE A refreshing, medium-bodied wine with fresh tropical fruit flavours and a pleasant finish

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

RESIDUAL SUGAR 4.45 g/l
ALCOHOL 13.30%
TOTAL ACIDITY 6.22 g/l
PH 3.30