

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.



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SAUVIGNON BLANC 2017

THE RANGE *Soft and approachable premium wines inspired by more than two centuries of winemaking begun by Nederburg's founder, Philippus Wolvaart, who bought his land in Paarl in 1791.*

This wine is made from Sauvignon blanc grapes.

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 21° to 22° 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 15°C 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 4,59 g/l
ALCOHOL 12,77%
TOTAL ACIDITY 6,65 g/l
PH 3,21

