

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.



CHENIN BLANC 2015

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 recognize 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 Chenin blanc grapes.

VINEYARDS The grapes were sourced from trellised and bush vineyards across the Western Cape. The vines were planted between 1980 and 1995 in sandy, decomposed granite and alluvial soils, situated at altitudes of 50 m to 100 m above sea level. Grafted onto nematode-resistant rootstocks Richter 99 and 101-14, some received supplementary irrigation from a micro-irrigation system while others grow under dryland conditions.

WINEMAKING The grapes were harvested by hand at 21° to 22,5° Balling, during February. The fruit was received at the cellar, the bunches were destemmed and the juice allowed a short period of skin contact for added aromatic expression. The settled free-run juice was carefully fermented in stainless steel tanks at a low temperature. After the completion of the alcoholic fermentation the young wine was allowed to rest for five months on the fine lees in order to enhance its structure and mouthfeel.

CELLARMASTER Razvan Macici

WINEMAKER Natasha Boks

COLOUR Light straw-yellow with a green tint.

BOUQUET Abundant aromas of white peach, guava and apricots.

PALATE Well-balanced with delicate layers of ripe fruit and a pleasant finish.

FOOD SUGGESTIONS Excellent with pork, Chinese food, mild curries, liver pâté and baked puddings.

RESIDUAL SUGAR 6,40 g/l
ALCOHOL 13,46%
TOTAL ACIDITY 6,40 g/l
PH 3,38

