

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.



# The Winemasters

## SAUVIGNON BLANC 2015

**RANGE BACKGROUND** Nederburg's premium wines are accommodated in The Winemasters ensemble, named to honour the long-established tradition of winemaking excellence. These classically styled, food-friendly wines with refreshing fruit flavours, elegance and finesse, treasure the integrity of our grapes in every step of the wine-growing and winemaking journey. Every glass demonstrates an unwavering commitment to world-class vineyard and cellar skills.

*This wine is made from Sauvignon blanc grapes.*

**VINEYARDS** The grapes were sourced from vineyards in the Durbanville, Stellenbosch, Paarl and Darling areas. The vines, situated 100m to 150m above sea level and planted between 1980 and 1999, are grown in Clovelly, Hutton, Tukululu and Oakleaf soils. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, the vines received supplementary irrigation from a micro-irrigation system while some vines are grown under dryland conditions.

**WINEMAKING** The grapes were harvested by hand and machine at 22° to 24° Balling from February to March. The fruit was crushed and cool-fermented in temperature-controlled stainless steel tanks at 15°C for a period of two to three weeks. A proportion of the grapes received skin contact for four to six hours before the free-run juice was drained. The wine was left on the fermentation lees for two months prior to final blending. Juice and wine movements were kept reductive with minimal mechanical handling to retain the distinctive Sauvignon blanc flavour and quality.

**CELLARMASTER** Razvan Macici

**WINEMAKER** Natasha Boks

**COLOUR** Brilliant with a greenish tinge

**BOUQUET** Melon and herbaceous nuances with fresh gooseberries and a hint of green figs.

**PALATE** Distinctive tropical fruit, gooseberry and herbaceous flavours support a balanced palate with a pleasant lingering finish.

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

RESIDUAL SUGAR 1,56 g/l  
ALCOHOL 13,70%  
TOTAL ACIDITY 6,80 g/l  
PH 3,05

