

*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.*



# LYRIC

2016

*This wine is made from a blend of Sauvignon blanc (60%), Chenin blanc (25%) and Chardonnay (15%) grapes.*

**VINEYARDS** *The grapes were sourced from vineyards in the Paarl, Stellenbosch and Durbanville areas. The vines, situated some 80m to 120m above sea level and planted between 1969 and 1998, are grown in Clovelly, Hutton, Tukulu and Oakleaf soils. The vines are grafted onto nematode-resistant rootstock Richter 99 and 101-14 and vineyard management protocols are followed for optimal grape quality.*

**WINEMAKING** *The grapes were harvested at 20° to 22° Balling from mid-January until the end of February. The fruit was crushed, pressed and then settled. The clean juice was fermented in temperature-controlled stainless steel tanks for a period of three weeks at 15°C after the wines were racked off the lees. The different components were fermented separately and only blended once fermentation was completed.*

**CELLARMASTER** *Andrea Freeborough*

**WINEMAKER** *Natasha Boks*

**COLOUR** *Lime green*

**BOUQUET** *Aromas of passion fruit and citrus with hints of freshly-cut grass.*

**PALATE** *Medium-dry, crisp and generous with minerality and a fresh acidity.*

**FOOD SUGGESTIONS** *Excellent served on its own or with seafood, light meals and salads.*



RESIDUAL SUGAR 7,40 g/l  
ALCOHOL 12,57%  
TOTAL ACIDITY 6,47g/l  
PH 3,26