

Nederburg Manor House Sauvignon Blanc 2005

Colour: Brilliant green.

Bouquet: Herbaceous varietal aromas in combination with lovely tropical notes.

Palate: Flavours of gooseberry, passion fruit, peach and green pepper combine beautifully, resulting in a complex wine. Its generous palate is refined by a well harmonised fruit/acid balance.

The winemaker suggests serving this wine with seafood, creamy fish, chicken or veal.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Andrea Freeborough

wine of origin : Coastal

analysis : alc : 13.75 % vol rs : 1.76 g/l pH : 3.52 ta : 6.2 g/l

type : White **taste** : Herbaceous

pack : Bottle

in the vineyard : Viticulturist: Drikus Heyns

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

about the harvest: The grapes were harvested by hand and machine at between 22Â° and 24Â° Balling from February to mid-March.

in the cellar : They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two weeks at 13Â°C. No skin contact was allowed and only the free-run juice was used. The wine was left on the lees for just over 3 months before blending. The wine was prepared very reductively and finings and filtrations were kept to a minimum in order to preserve the varietal flavours of the wine.



Nederburg Wines

Paarl

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