

Nederburg Private Bin Sauvignon Blanc 2005

Colour: Brilliant green with golden specks.

Bouquet: Herbaceous varietal aromas and flavours of gooseberry, passion fruit and peach, ending in an elegantly dry finish.

Palate: Its generous palate is refined by a well harmonised fruit/acid balance.

Enjoy on its own or serve with seafood, creamy fish, chicken or veal.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis: alc : 13.6 % vol rs : 2.9 g/l pH : 3.38 ta : 6.32 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle **closure** : Cork

in the vineyard : Viticulturist: Drikus Heyns

The grapes were sourced from dryland vineyards in Darling, Durbanville and Paarl, planted 1998, and grow in soils originating from decomposed granite. The vineyards are situated on south to south-westerly facing slopes situated at altitudes of 120m to 160m. Grafted onto nematode resistant rootstock Richter 99, the vineyards received supplementary irrigation by means of an overhead sprinkler system.

about the harvest: The grapes were harvested by hand at between 23.5° and 23.5° Brix during February and March.

in the cellar : The grapes were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two to three weeks at 13°C. No skin contact was allowed and only the free-run juice was used. The wine was left on the lees for three months until blending.



Nederburg Wines

Paarl

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