

Nederburg Sauvignon Blanc 2005

International Wine & Spirit Competition 2006 - Bronze

Colour: Brilliant green with golden specks.

Bouquet: Herbaceous varietal aromas as well as tropical fruit.

Palate: Generous flavours of gooseberry, passion fruit, peach and green pepper combine harmoniously with a good fruit/acid balance.

Well suited to seafood, creamy fish, chicken or veal.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Andrea Freeborough

wine of origin : Coastal

analysis : alc : 13.36 % vol rs : 3.6 g/l pH : 3.38 ta : 6.2 g/l

type : White

pack : Bottle

International Wine & Spirit Competition 2006 - Bronze

in the vineyard : Fruit for this wine was sourced from vineyards in the Durbanville, Stellenbosch, Paarl and Darling areas, planted between 1980 and 1999. The grapes grow in Clovelly, Hutton, Tukulu and Oakleaf soils at altitudes of 100m to 150m above sea level.

Although a warm and dry summer, spring rainfalls and irrigation, where necessary, helped to ensure vines did not suffer undue water stress, careful vineyard management meant grapes were shaded from excessive heat and allowed to ripen slowly.

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

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



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com