

Nederburg Sauvignon Blanc 2006

2007 International Wine Challenge â€” Bronze Medal

Colour: Brilliant lemon-lime colour.

Bouquet: Vibrant grassy and gooseberry aromas, some herbaceous nuances, and a hint of ripe citrus.

Palate: Distinctive herbaceous and gooseberry aromas support a wonderfully balanced palate with a lingering pleasant finish.

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

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Tarito Masayiti

wine of origin : Coastal

analysis : alc : 13.65 % vol rs : 3.53 g/l pH : 3.34 ta : 6.4 g/l

type : White taste : Herbaceous

pack : Bottle closure : Cork

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in the vineyard : 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 end March.

in the cellar : They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two to three weeks at 13Â°C. A fraction of the grapes got skin contact for 4 - 6 hours before draining free-run juice. The wine was left on the fermentation lees for two months before blending. Juice and wine movements were kept reductive with minimal mechanical handling to retain distinct Sauvignon Blanc flavour and quality.



Nederburg Wines

Paarl

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