

## Nederburg Manor House Sauvignon Blanc 2006

2007 Old Mutual Trophy Wine Show â€” Bronze Medal (77/100)

2007 International Wine Challenge â€” Commended

Colour: Brilliant green with hints of gold.

Bouquet: Herbaceous varietal aromas.

Palate: Flavours of gooseberry, passion fruit and peach with an elegantly dry finish. 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 :** Tariro Masayiti

**wine of origin :** Coastal

**analysis :** alc : 13.90 % vol rs : 1.90 g/l pH : 3.40 ta : 6.45 g/l

**type :** White **taste :** Herbaceous

**pack :** Bottle **closure :** Cork

2007 Old Mutual Trophy Wine Show â€” Bronze Medal (77/100)

2007 International Wine Challenge â€” Commended

**in the vineyard :** The grapes were sourced from vineyards in the Durbanville, Stellenbosch, Paarl and Darling areas. The vineyards were planted between 1980 and 1999 and 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 101-114, 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 :** The grapes were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two to three 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.



### Nederburg Wines

Paarl

021 862 3104

[www.nederburg.com](http://www.nederburg.com)