

Nederburg The Winemasters Reserve Sauvignon Blanc 2007

Colour: Brilliant lime green.

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

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

Serve with seafood, creamy fish, chicken or veal dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 13.30 % vol rs : 2.00 g/l pH : 3.30 ta : 7.00 g/l

type : White **style** : Dry **taste** : Herbaceous

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from vineyards growing in the Durbanville, Stellenbosch, Paarl and Darling areas. Planted between 1980 and 1999, these vineyards grow in Clovelly, Hutton, Tukulu and Oakleaf soils, and are situated between 100 m and 150 m above sea level. Grafted onto nematode-resistant rootstock Richter 99 and 101, the vines received supplementary irrigation.

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

in the cellar : They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two to three weeks at 13° C, with a small portion of the grapes receiving skin contact for 4 to 6 hours.



Nederburg Wines

Paarl

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