

Nederburg Private Bin Sauvignon Blanc 2006

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 : 13.8 % vol rs : 2.87 g/l pH : 3.50 ta : 6.40 g/l

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

pack : Bottle **closure** : Cork

in the vineyard :

The grapes were sourced from vineyards in the Durbanville, Stellenbosch, Paarl and Darling areas. Planted between 1980 and 1999, the 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 â€” 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 between 22Â° and 24Â° 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 13Â°C. A portion of the grapes received skin contact for 4 to 6 hours before draining the free-run juice. The wine was left on the lees for two months before blending. Juice and wine movements were kept reductive with minimal mechanical handling to retain the distinct Sauvignon Blanc flavour and quality.



Nederburg Wines

Paarl

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