

## Nederburg Ingenuity White 2007

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2009 John Platter - \*\*\*\*\*

2008 Veritas Awards - Silver Medal

2008 Old Mutual Trophy Awards - Silver Medal (84/100)

Colour: Clear with specs of green and gold.

Aroma: Fresh green notes layered with floral, peach and spice tones.

Flavour: A big and bold wine. Creamy textured with a core of racy acidity. An amalgam of herbaceous, floral and wood characters. When well-chilled the wine presents a crisp sauvignon blanc profile but when slightly chilled the creamy oak vanillas come to the fore, with its spice and tannin characters giving it enough body and grip to match well with red meat dishes.

Ingenuity is Nederburg's platform for innovation and houses exciting new blends made from lesser-known varietals or those combined in interesting new ways.

Multi-layered dishes with a complexity of flavours, such as quail, duck, guinea fowl, rabbit, free range chicken or top-grade beef, prepared with spice, fruit and citrus seasoning.

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**variety :** Sauvignon Blanc | 40% Sauvignon Blanc, 20% Chardonnay, 15% Viognier, 10% Chenin Blanc, 6% Semillon, 3% Nouvelle, 3% Rhine Riesling, 1% Verdelho

**winery :** Nederburg Wines

**winemaker :** Tariro Masayiti

**wine of origin :** Coastal

**analysis :** alc : 14.02 % vol    rs : 3.47 g/l    pH : 3.29    ta : 7.00 g/l

**type :** White    wooded

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

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### in the vineyard :

The Ingenuity white blend features more varietals than any wine in South Africa. The eight-way blend is big and bold, reined in by some judicious wooding and structured to age for up to 10 years. It is led by Sauvignon Blanc (40%) sourced from Groenekloof and Durbanville offering herbaceous aromas and crisp, mineral green flavours. The next biggest components are Chardonnay (20%), Viognier (15%) both from Durbanville and super-ripe bush-vine Chenin Blanc (10%) from Darling. The balance is made up by Semillon (6%), Nouvelle (3%) and Verdelho (1%).

**in the cellar :** Of the sauvignon blanc a small portion (6%) was fermented in French barriques. The chardonnay was fermented and aged in new French 228-litre barrels, while the verdelho and nouvelle each spent five months in second-fill French oak.

## Nederburg Wines

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