

Nederburg Manor House Sauvignon Blanc 2007

Colour: Brilliant green with hints of gold.

Bouquet: Green, herbaceous and riper tropical notes.

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 fresh oysters, sushi, green salads with vinaigrette, goats' milk cheese and asparagus.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Tarito Masayiti

wine of origin : Coastal

analysis : alc : 13.56 % vol rs : 2.95 g/l pH : 3.34 ta : 6.8 g/l

type : White **taste :** Herbaceous

pack : Bottle **closure :** Cork

in the vineyard :

The grapes were sourced from three sites, one in Darling, second in Durbanville and third in Stellenbosch. All three, between the ages of five and nine years old at picking, are established in red/yellow Tukulu/Covelly soils with good water-holding capacity and no compactness and thus ideal for root penetration. Fruit from the Groenekloof ward in Darling contributed 61% to the blend, with vines in Durbanville delivery 34%, and those in Stellenbosch the final 5%.

about the harvest: The grapes were harvested by hand 23° balling.

in the cellar :

Each block was individually vinified, with some receiving up to six weeks skin contact to enhance flavour extraction and to temper the acidity. After fermentation at 12°C, the wine was left on the fermentation lees to enrich the mouthfeel.



Nederburg Wines

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