

Nederburg Manor House Sauvignon Blanc 2008

Colour: Brilliant with tinges of green

Bouquet: Aromas of asparagus, green figs, tropical fruit and green peppers.

Palate: Passion fruit, asparagus and green figs with a vibrant acidity and an underlying trace of subtle sweetness rounding off the palate.

Excellent served with seafood, rich and creamy soups, pasta and game dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Tarito Masayiti

wine of origin : Coastal

analysis : alc : 13.23 % vol rs : 2.73 g/l pH : 3.40 ta : 6.30 g/l

type : White **taste** : Herbaceous

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from vineyards in the Groenekloof, Durbanville and Paarl areas. Ranging in age from five to nine years, the vineyards are grown in red/yellow Tukulu/Clovelly soils ideal for root penetration due to its good water-holding capacity and limited compactness. Fruit from the Groenekloof ward in Darling contributed 61% to the blend, with vineyards in Durbanville delivering 30% and those in Paarl, the final 9%.

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

in the cellar : Each block was individually vinified, with some receiving skin contact for up to six hours to enhance flavour extraction and to temper the acidity. The fruit was crushed and cool-fermented in temperature-controlled stainless steel tanks at 12°C after which the wine was left on the lees thereby contributing to an enhanced mouthfeel.



Nederburg Wines

Paarl

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