

Nederburg Ingenuity White 2008

Colour: Clear with specs of green and gold.

Bouquet: Fresh green aromas layered with floral, mineral, wood and spice notes.

Palate: A big and bold wine. Creamy-textured with a core of racy acidity and an amalgam of herbaceous, floral and wood characters. When well-chilled the wine presents a crisp Sauvignon blanc profile but when lightly chilled the creamy oak vanillins come to the fore also displaying spice and tannin characteristics.

Excellent served with quail, duck, guinea fowl, rabbit, free-range chicken or top-grade beef, prepared with spice, fruit and citrus seasonings

variety : Chardonnay | 25% Chardonnay, 19% Semillon, 13% Nouvelle, 5% Chenin Blanc, 5% Rhine Riesling, 2% Muscadell, Viognier, Sauvignon Blanc

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 13.13 % vol rs : 3.5 g/l pH : 3.3 ta : 6.5 g/l

type : White **style :** Dry **body :** Full **taste :** Herbaceous **wooded**

pack : Bottle **closure :** Cork

2010 John Platter - *****

in the vineyard : Ingenuity is Nederburg's platform for innovation and houses exciting new blends made from lesser-known varietals or those combined in interesting new ways. As the name Ingenuity suggests, Nederburg's ensemble of novel blended wines is an expression of skilled and inventive winemaking intended to explore new pleasures of taste. It targets winelovers who are delighted by craftsmanship and originality.

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. Representing a quarter of the final assemblage, the Sauvignon blanc component comes from vineyards in Groenekloof and Durbanville and it lends fresh, grassy aromas and structure. The Semillon component (19%) enhances the wine's freshness, minerality and textured mouth-feel. Other components that make up this bold yet nuanced eight-way white blend are Chardonnay (25%) and Nouvelle (13%), followed by Viognier, super-ripe bush-vine Chenin Blanc (5%), Rhine Riesling (5%) and Muscadell (2%).

in the cellar : All eight components were individually vinified before blending, with selective exposure to French oak imparting depth and complexity of character. A small portion of the Sauvignon blanc was fermented in French barriques to augment the creaminess of the Chardonnay, that was entirely fermented and aged in new, top-of-the-line French 228-litre barrels, while the Nouvelle spent five months in second-fill French oak.



Nederburg Wines

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