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Nederburg Manor House Sauvignon Blanc 2009

Colour: Brilliant lemon-green.
Bouquet: Vibrant gooseberry aromas with some herbaceous nuances and a hint of ripe citrus.
Palate: Distinctive gooseberry and herbaceous flavours support a balanced palate with a pleasant lingering finish.

Excellent served with seafood, salads, and light meals.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Nederburg Wines
winemaker : Tarito Masayiti
wine of origin : Coastal
analysis : **alc :** 13.3 % vol **rs :** 4.3 g/l **pH :** 3.35 **ta :** 6.5 g/l
type : White **style :** Dry **taste :** Herbaceous
pack : Bottle **closure :** Cork

in the vineyard : The grapes were sourced from vineyards in the Durbanville, Philadelphia, Paarl and Slanghoek areas. The vines, situated some 60m to 120m above sea level and planted between 1980 and 1998, are grown in Clovelly soil as well as decomposed granite. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, the vines, yielding an average of 8 to 10 tons per hectare, received supplementary irrigation from a micro-irrigation system while some vines are grown under dryland conditions.

about the harvest: The grapes were harvested by hand and machine at 22° to 24° Balling from February to March.

in the cellar : The fruit was crushed and cool-fermented in temperature-controlled stainless steel tanks at 13° C for a period of two to three weeks. A proportion of the grapes received skin contact for four to six hours before the free-run juice was drained. The wine was left on the fermentation lees for two months prior to final blending. Juice and wine movements were kept reductive with minimal mechanical handling to retain the distinctive Sauvignon blanc flavour and quality.

Nederburg Wines

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