

Nederburg Foundation Sauvignon Blanc 2009 (Only available in Germany)

Colour: Lemon-green.

Bouquet: Grassy with citrus and tropical fruit flavours.

Palate: A refreshing, medium-bodied wine with fresh aromas and a suitable finish.

Excellent served with light meals, seafood and salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin :

analysis : alc : 12.91 % vol rs : 3.5 g/l pH : 3.43 ta : 6.4 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle **closure** : Cork

in the vineyard : Foundation Collection

Our starting point is that fine wines are born in the vineyards. Superior vines, well sited and nurtured to coax the best from them, create the foundation for wines of distinction. Made for everyday enjoyment, they deliver a clear and accessible pleasure of fruit and flavour, backed by more than two centuries of skill, tradition and heritage. This wine is made entirely from Sauvignon blanc grapes.

Vineyards

The grapes were sourced from vineyards in the Darling, Stellenbosch and Philadelphia areas. The vines, planted between 1969 and 1998, are grown in Clovelly, Hutton, Tukululu and Oakleaf soils at altitudes ranging between 80m and 120m above sea level. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, they received supplementary irrigation from an overhead sprinkler system.

about the harvest: The grapes were harvested by hand and machine at 21° to 22° Balling during February.

in the cellar : The vineyard blocks were separately vinified. After crushing the grapes, the juice was lightly pressed and next clarified before fermentation. The juice was fermented in stainless steel tanks at 15°C for a period of 10 days and left on the yeast lees for a short period to ensure an optimal structure.



Nederburg Wines

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