

Nederburg Winemasters Reserve Sauvignon Blanc 2010

Colour: Brilliant lemon-green.

Bouquet: Vibrant gooseberry aromas with herbaceous nuances and a hint of ripe citrus.

Palate: Distinctive herbaceous and gooseberry aromas support a wonderfully balanced palate with a lingering pleasant finish.

Excellent served with seafood, salads, and light meals.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 13.82 % vol rs : 3.33 g/l pH : 3.45 ta : 6.6 g/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from vineyards in the Durbanville, Stellenbosch, Philadelphia and Darling areas. The vines, situated some 100m to 150m above sea level and planted between 1980 and 1999, are grown in Clovelly, Hutton, Tukulu and Oakleaf soils. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, the vines 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 between 22° and 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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