

Nederburg Manor House Sauvignon Blanc 2010

Colour: Brilliant lime-green.

Bouquet: An abundance of tropical fruit and citrus aromas.

Palate: Passion fruit and green figs with a vibrant acidity and an underlying creaminess 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 : 13.86 % vol rs : 2.35 g/l pH : 3.35 ta : 6.8 g/l

type : White **style** : Dry **taste** : Herbaceous

pack : Bottle **closure** : Cork

Michelangelo CCL International Wine Awards 2010: Silver Medal

in the vineyard : The grapes were sourced from vineyards in the Groenekloof and Durbanville regions. Ranging in age from 5 to 9 years, the vineyards are grown in red and yellow Tukulu and Clovelly soils ideal for root penetration due to its good water-holding capacity and limited compactness. Fruit from the Groenekloof ward in darling contributed 80% to the blend with vines in the Durbanville region delivering the final 20%.

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

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 13-14° C after which the wine was left on the lees thereby contributing to better mouthfeel and ageing potential.



Nederburg Wines

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