

## Nederburg Ingenuity White 2009

Colour: Clear with specs of green and gold.

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

Palate: A bold and exciting wine which is commanding yet subtle. Creamy-textured with a core of racy acidity and an amalgam of generous and enveloping fruit flavours enriched by partial fermentation and ageing in wood. 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 floral characteristics.

This wine's abundant layering of flavours and refined structure render it an excellent wine to pair with food. Although excellent enjoyed on its own, it is suggested that this wine is served with food such as quail, duck, guinea fowl, rabbit, lamb, free-range chicken or top-grade beef, prepared with spice, fruit and citrus seasonings.

**variety** : Chardonnay | 25% Chardonnay, 15% Semillon, 15% Chenin Blanc, 6% Nouvelle, 5% Rhine Riesling, 2% Viognier

**winery** : Nederburg Wines

**winemaker** : Tariro Masayiti

**wine of origin** : Coastal

**analysis** : alc : 13.64 % vol   rs : 2.65 g/l   pH : 3.35   ta : 6.8 g/l

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

**pack** : Bottle   **closure** : Cork

Decanter World Wine Awards 2012 - Bronze Medal

Old Mutual Trophy Wine Show 2011 - Silver

International Wine Challenge - Silver Medal

5 Stars - John Platter 2011

**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 30% of the final assemblage, the Sauvignon blanc component comes from vineyards in Groenekloof and Durbanville, selected for its firm and crisp minerality. The Chardonnay component (25%) is sourced from Durbanville and Paarl vineyards. Other components that make up this bold yet nuanced eight-way white blend are Semillon (15%) from vines in the Philadelphia area, Chenin Blanc (15%) from Darling and Stellenbosch vineyards, Nouvelle (6%) from vines in the Paarl area, Riesling (5%), and a soupçon of Viognier (2%) and Gewürztraminer (2%) from Durbanville and Paarl vineyards respectively.

**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

Paarl

021 862 3104

[www.nederburg.com](http://www.nederburg.com)