

Nederburg Ingenuity White 2010

Colour: Clear with specs of green and gold. Bouquet: Fresh green aromas layered with floral, peach 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 | 20% Chardonnay, 16% Semillon, 8% Viognier, 6% Nouvelle, 7% Verdelho, 2% Rhine Riesling, 2% Gewurztraminer

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 13.55 % vol rs : 2.81 g/l pH : 3.28 ta : 6.65 g/l

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

pack : Bottle **closure** : Cork

2012 Veritas Wine Awards - Bronze Medal
Old Mutual Trophy Wine Show 2012 - Bronze
International Wine Challenge 2012 - Commended
Decanter World Wine Awards 2012 - Silver Medal
John Platter 2012 - Five Stars

in the vineyard : Background

Tradition and talent blend with passion, precision and patience at Nederburg, where classically structured wines are made with vibrant fruit flavours. Nederburg's hallmark combination of fruit and finesse continues to be rewarded around the world. The winery was recently chosen as the Winery of the Year in the Platter's South African Wine Guide, with an unprecedented five of its wines across the multi-tiered range earning five-star ratings in the 2011 edition. Nederburg also triumphed in Australia at the 2010 Tri Nations Wine Challenge, winning the trophy for top dessert wine. It was also awarded the trophy for the most successful producer on the Old Mutual Trophy Wine Show in 2008 and again in 2009 and produced the winning Shiraz in the 2008 Lexus WINE Shiraz Challenge. These are just some of the many accolades earned by Nederburg where hand-crafted, micro-cuvées for specialist winelovers and beautifully balanced and accessible wines for everyday enjoyment are made with equal commitment. As Distell's biggest wine brand, Nederburg is exported to key global markets in the UK, Europe and North America, where it is steadily building a presence and reputation for classically styled wines with fruit-rich flavours. Its growing success as a global lifestyle brand is the result of an extensive infrastructure that includes ongoing viticultural research, implementation of pioneering vineyard practices, sourcing of top-quality grapes; major investment in cellar facilities and an international marketing and distribution network.

Razvan Macici heads the team as Nederburg cellar master. He is supported by two winemakers who work closely under his direction. They are Wilhelm Pienaar, who produces the red wines and Tariro Masayiti, who makes the whites.

The Ingenuity Collection

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.

Vineyards

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 39% of the final assemblage, the Sauvignon blanc component comes from vineyards in Darling and Stellenbosch, selected for its firm and crisp minerality. Other components that make up this bold yet nuanced eight-way white blend are Chardonnay (20%) from Durbanville and Paarl vines, Semillon (16%) from vines in the Philadelphia area, Viognier (8%) from Durbanville vines, Verdelho (7%) and Nouvelle (6%) from vines in the Paarl area, Rhine Riesling (2%) and Gewürztraminer (2%) from Paarl vineyards.

in the cellar :

All 8 components were individually vinified before blending. 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 5 months in s2nd fill French oak.

Nederburg Wines

Paarl

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