

## Nederburg Manor House Sauvignon Blanc 2011

Colour: Lime green.

Bouquet: An abundance of tropical and passion fruit, floral and flinty aromas.

Palate: A refreshing, full-bodied wine with very attractive flavours and a suitable finish.

Excellent served with light meals, seafood, salads and Thai dishes.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Nederburg Wines

**winemaker** : Tariro Masayiti

**wine of origin** : Coastal

**analysis** : alc : 14.20 % vol   rs : 2.20 g/l   pH : 3.40   ta : 6.20 g/l

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

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

2012 Veritas Wine Awards - Silver Medal

Old Mutual Trophy Wine Show 2012 - Bronze

International Wine Challenge 2012 - Bronze Medal

Decanter World Wine Awards 2012 - Bronze Medal

Michelangelo International Wine Awards 2011 - Gold Medal

### 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 Winery of the Year by 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 was also awarded the regional trophy at the 2011 Decanter World Wine Awards for the best South African sweet white wine retailing for above £10. It produced one of the highest-scoring wines on the 2011 Muscats du Monde and earned one of the top scores on the 2011 Old Mutual Trophy Wine Show to take the trophy for the best unfortified dessert wine. 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.

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 Manor House Collection

Nederburg's landmark Manor House that forms the centerpiece of our famous Paarl winery is the inspiration for our hand-made, varietal, "best of best" collection produced from top-performing vineyards. The right of first selection belongs to Manor House. Our viticultural and winemaking teams work jointly to identify fruit in each vineyard for the collection. Hand-picked grapes that stand out for their fine balance of fruit, acid and sugar, for their exceptional concentration and depth of aromas and flavours are reserved for Manor House wines.



This wine is made entirely from Sauvignon Blanc grapes.

### **Vineyards**

The grapes were sourced from vineyards in the Darling, Ceres and Durbanville 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 a micro-irrigation system.

**about the harvest:** The grapes were harvested by hand and machine at 23° to 24° Belling from February to March.

**in the cellar :** The different vineyard blocks were separately vinified to ensure their unique characteristics are expressed. 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**

**Paarl**

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