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Nederburg II Centuries Sauvignon Blanc 2009

Colour: Brilliant green.
Bouquet: Abundant herbaceous aromas with asparagus, green figs and slight hints of citrus.
Palate: Zingy and refreshing with flavours of herbs, capsicum, gooseberry and citrus. The acid delivers freshness through layers of crisp fruit and herbs down to the base mineral layer. An excellent wine that's true to the South African style.

Excellent own its own or served with fresh seafood, rich and creamy soups and pasta.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Nederburg Wines
winemaker : Tariro Masayiti
wine of origin : Cape Agulhas & Darling
analysis : **alc :** 13.76 % vol **rs :** 2.80 g/l **pH :** 3.36 **ta :** 6.65 g/l
type : White
pack : Bottle **closure :** Cork

Old Mutual Trophy Wine Show 2012 - The Best Sauvignon Blanc (wooded)
International Wine Challenge 2012 - Commended

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 Paarl winery has earned five-star ratings for three wines in the 2012 edition of Platter's South African Wine Guide. Three 5-star ratings is the highest number achieved by any producer in the new edition of the guide and Nederburg shares this distinction with two other wineries. In 2011, Nederburg was chosen as Platter's Winery of the Year, with an unprecedented five wines across the multi-tiered range earning five-star ratings. The winery brought home 6 gold and 6 best-in-class ratings from the 2011 International Wine & Spirit Competition (IWSC) in London and won two double gold and nine gold medals at the 2011 Veritas Awards, South Africa's National Wine Show. Nederburg was also awarded a trophy at the 2011 Decanter World Wine Awards, while another of its wines was judged the wine of the show at the 2011 Five Nations Wine Challenge in Sydney. It produced one of the highest-scoring wines on the 2011 Muscats du Monde and one of its wines earned one of the highest scores on the 2011 Old Mutual Trophy Wine Show. The winery won three Grand d'Or and 11 gold medals at the 2011 Michelangelo International Wine Awards and a gold medal at the 2011 Canberra International Riesling 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.

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 cellarmaster. 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.

II Centuries Collection
A celebration of two centuries of skill, tradition and heritage, II Centuries forms the

apex of the multi-tiered range of wines produced by Nederburg. All single-varietal wines, the "best of best" collection of hand-made wines are produced from grapes sourced from the best vines within top-performing vineyards jointly identified by our highly-skilled winemaking and viticultural teams.

This wine is made entirely from Sauvignon Blanc grapes.

Vineyards
Grapes sourced from single vineyard blocks in the Cape Agulhas and Darling areas. Individual vines within identified vineyard blocks were chosen to provide fruit that stand out for their and for their exceptional concentration and depth of aromas and flavours as well as their fine balance of fruit, acid and sugar.

about the harvest: The grapes were hand-selected and harvested at 23° to 24° Balling.

in the cellar : Grapes from the two vineyard blocks were separately vinified. After crushing, the free-run juice was drained and fermented. The grapes and juice were treated reductively prior to fermentation. The juice was fermented in barrels at 15° to 16° C and left on fermentation lees for 12 months before being racked and blended.

Nederburg Wines
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