

## Nederburg Ingenuity White 2011

**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 | 15% Semillon, 14% Weisser Riesling, 14% Chardonnay, 10% Chenin Blanc, 8% Viognier, 2% Gewurztraminer, 2% Verdelho

**winery :** Nederburg Wines

**winemaker :** Wim Truter

**wine of origin :** Coastal

**analysis :** alc : 13.06 % vol    rs : 4.74 g/l    pH : 3.22    ta : 6.54 g/l

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

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

2013 International Wine and Spirit Competition - Silver Outstanding

2013 Decanter World Wine Awards - Silver Medal

2013 John Platter Wine Guide - 5 Star Rating

**in the vineyard :** 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 five-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 six gold and six 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 three trophies at the 2012 Decanter World Wine Awards. These are just some of the many accolades earned by Nederburg where hand-crafted, micro-cuvées for specialist wine lovers and beautifully balanced and accessible wines for everyday enjoyment are made with equal commitment.

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 Wim Truter, 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 35% 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 Semillon (15%) from vines in the Phila delphia area, Weisser Riesling (14%) from Paarl vineyards, Chardonnay (14%) from Durbanville and Paarl vines, Chenin blanc (10%) from Darling and Stellenbosch vineyards, Viognier (8%) from Durbanville vines as well as Gewürztraminer (2%) and Verdelho (2%) from vines in the Paarl area.

**in the cellar :** All eight 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 five months in second-fill French oak.

## Nederburg Wines

Paarl

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