

Nederburg Ingenuity White Blend 2013

Colour Clear with specks of green and gold. Bouquet: Fresh green aromas layered with floral, peach and spice notes. Palate: 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. Food suggestions: 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 : Sauvignon Blanc | 33% Sauvignon Blanc, 19% Chardonnay, 18% Semillon, 10% Chenin Blanc, 6% Rousanne, 6% Viognier, 6% Verdelho, 2% Gewürztraminer

winery : Nederburg Wines

winemaker : Natasha Williams

wine of origin : Western Cape

analysis : alc : 13.99 % vol rs : 2.92 g/l pH : 3.32 ta : 6.38 g/l

type : White

pack : Bottle **size :** 750ml **closure :** Cork



Nederburg Wines

Paarl

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