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Nederburg Winemasters Reserve Sauvignon Blanc 2015

Colour: Brilliant with a greenish tinge.
Bouquet: Melon and herbaceous nuances with fresh gooseberries and a hint of green figs.
Palate: Distinctive tropical fruit, gooseberry and herbaceous flavours support a balanced palate with a pleasant lingering finish.

Excellent served with seafood, salads, chicken, veal and light meals.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Nederburg Wines
winemaker : Natash Boks
wine of origin : Western Cape
analysis : **alc :** 13.7 % vol **rs :** 1.56 g/l **pH :** 3.05 **ta :** 6.8 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

Nederburg's premium wines are accommodated in The Winemasters ensemble, named to honour the long-established tradition of winemaking excellence. These classically styled, food-friendly wines with refreshing fruit flavours, elegance and finesse, treasure the integrity of our grapes in every step of the wine-growing and winemaking journey. Every glass demonstrates an unwavering commitment to world-class vineyard and cellar skills.

This wine is made from Sauvignon blanc grapes.

in the vineyard : The grapes were sourced from vineyards in the Durbanville, Stellenbosch, Paarl and Darling areas. The vines, situated 100m to 150m above sea level and planted between 1980 and 1999, are grown in Clovelly, Hutton, Tukulu and Oakleaf soils. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, the vines received supplementary irrigation from a micro-irrigation system while some vines are grown under dryland conditions.

about the harvest: The grapes were harvested by hand and machine between 22° and 24° Balling from February to March.

in the cellar :
The fruit was crushed and cool-fermented in temperature-controlled stainless steel tanks at 15°C for a period of two to three weeks. A proportion of the grapes received skin contact for four to six hours before the free-run juice was drained. The wine was left on the fermentation lees for two months prior to final blending. Juice and wine movements were kept reductive with minimal mechanical handling to retain the distinctive Sauvignon blanc flavour and quality.

Cellarmaster: Andrea Freeborough

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