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Nederburg Heritage Heroes The Anchorman 2016

Colour: Brilliant with a golden hue.
Bouquet: Reminiscent of ripe fruits, especially apricots and nectarines, with floral hints and traces of raisin and spice.
Palate: Well-balanced, fresh and fruity with an excellent structure.

Great with fish, poultry, mild Cape Malay dishes, veal, pasta and salads.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Nederburg Wines
winemaker : Natasha Boks
wine of origin : Western Cape
analysis : **alc :** 13.40 % vol **rs :** 4.49 g/l **pH :** 3.37 **ta :** 6.15 g/l
type : White **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

The Anchorman is named for Nederburg's founder, Philippus Wolvaart, who bought the farm in 1791 and planted Chenin blanc, amongst other varietals. He had the vision and courage to tame a wilderness and grow great wine. His fingerprints are still on every wine we make.

Range background
The Heritage Heroes is a gourmet collection of handmade, ultra-premium wines, each individually named to honour a personality who has played a role in shaping Nederburg's history and reputation.

in the vineyard :
The Chenin fruit was sourced from old, low-yielding, dryland bush vines in Paarl, Durbanville and Darling.

in the cellar :
One portion of fruit was fermented in second- and thirdfill 300-litre barrels. A second component was fermented in stainless-steel tanks, while a third was fermented in very old, large vats and the remainder involved a fermentation technique usually reserved for red wines. Called carbonic maceration, whole bunches which are neither crushed nor pressed, are allowed to ferment spontaneously. The resultant wine tends to be light and fruity. This technique was chosen for the freshness it would impart to the wine. After malolactic fermentation, the various components were kept on the lees for 9 months prior to final blending and bottling.

Nederburg Wines
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