

## Nederburg The Winemasters Sauvignon Blanc 2017

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 : 13.78 % vol   rs : 1.99 g/l   pH : 3.37   ta : 6.24 g/l

**type** : White   **style** : Dry   **body** : Medium   **taste** : Fruity

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

**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, Tukululu 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 6 hours before the free-run juice was drained. The wine was left on the fermentation lees for 2 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



## Nederburg Wines

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