

Nederburg Manor House Sauvignon Blanc 2017

Colour: Lime green.

Bouquet: An abundance of tropical and passion fruit, floral and flinty aromas.

Palate: A refreshing, full-bodied wine with a lingering finish on the palate.

Excellent served with light meals, seafood, salads and Thai dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Natasha Boks

wine of origin :

analysis : alc : 13.83 % vol rs : 2.55 g/l pH : 3.20 ta : 6.80 g/l

type : White **style** : Dry **body** : Full **taste** : Fragrant

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

in the vineyard :

Range Background:

The Manor House ultra-premium collection comprises single varietal wines made from Nederburg's best-of-best fruit, inspired by the beautifully proportioned Cape Dutch manor house built in 1800 by Nederburg's founder, Philippus Wolvaart. This wine has been made entirely from Sauvignon blanc grapes.

Vineyards:

The grapes were sourced from vineyards in the Darling, Ceres and Durbanville areas. The vines, planted between 1969 and 1998, are grown in Clovelly, Hutton, Tuku and Oakleaf soils at altitudes ranging between 80 m and 120 m above sea level. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, they received supplementary irrigation from a microirrigation system.

about the harvest: The grapes were harvested by hand at 23° to 24° Balling during February and March.

in the cellar :

The different vineyard blocks were separately vinified to ensure their unique characteristics are expressed. After crushing the grapes, the juice was lightly pressed and next clarified before fermentation. The juice was fermented in stainless steel tanks at 15°C for a period of 10 days and left on the yeast lees for a short period to ensure an optimal structure.

Cellarmaster: Andrea Freeborough

Winemaker: Natasha Boks

Nederburg Wines

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