

Nederburg Heritage Heroes The Beautiful Lady 2015

Colour: Light straw yellow.

Bouquet: Typical Gewürztraminer nuances of rose petals and Turkish delight on the nose with alluring sweet litchi and pineapple notes.

Palate: Elegant, nuanced and well-balanced with floral notes flowing onto the palate. Its sweetness is more suggested than overt, enlivened by good acidity. It closes on a lovely, lingering finish.

Excellent as an aperitif, or served with fruity curries and fragrant Thai and Indian dishes. Cantonese and Schezuan seafood and poultry dishes. Also a great partner to fruit flans.

variety : Gewurztraminer | 100% Gewurztraminer

winery : Nederburg Wines

winemaker : Natasha Boks

wine of origin : Stellenbosch

analysis : alc : 13.47 % vol rs : 22.11 g/l pH : 3.20 ta : 6.56 g/l

type : White **style** : Sweet

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

ageing : 5 to 7 years

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.

The Beautiful Lady takes its name from a description of Ilse Graue, the wife of Johann Graue, a German immigrant who bought Nederburg in 1937. He is credited with introducing far-reaching wine-growing and winemaking changes at Nederburg. She brought a gracious sense of hospitality to Nederburg, planting a fine rose garden that still occupies pride of place in the garden. It was former winemaker Günter Brözel who called her "the beautiful lady". She made him welcome when he joined Nederburg as winemaker in 1956.

The grapes for this wine is sourced from the same Stellenbosch farm used by Günter Brözel to produce the Gewürztraminer entry that earned him the title of Diners Club Winemaker of the Year in 1985.

in the vineyard : The grapes for this wine were sourced from a single vineyard block on the Groenhof farm in the Stellenbosch region. The south-westerly facing vineyard block is situated 212 m above sea level on the western slopes of the Simonsberg. The trellised vines were planted in 1988 and grow in decomposed granite, Tukulu and Clovelly soils. Yields average some 6,5 tons/ha.

about the harvest: The fruit was harvested by hand at 22° to 23° Balling.

in the cellar :

Skin contact was allowed in the small press with cooling taking place for 12 hours to concentrate the aromatic flavours so characteristic of the cultivar. The grapes were then gently pressed and settled overnight and then racked off the lees. The clean juice was fermented with a selected yeast strain at a low temperature. Fermentation was stopped when the wine reached an optimal sugar, acid and alcohol balance, with the help of cooling. The wine was then stabilised and prepared for bottling.

Cellarmaster: Razvan Macici



Nederburg Wines

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