

## Nederburg Heritage Heroes The Young Airhawk 2016

Colour: Clear, light green with golden hue.

Bouquet: Layers of green figs, asparagus and minerality, very well integrated with wood.

Palate: Fresh, crisp and zesty with a creamy texture.

Excellent with seafood such as fresh oysters, crayfish, calamari, prawns and mussels, chicken and pasta dishes, vegetables and fresh summer salads.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Nederburg Wines

**winemaker** : Natasha Boks

**wine of origin** : Western Cape

**analysis** : alc : 13.23 % vol    rs : 2.17 g/l    pH : 3.29    ta : 5.92 g/l

**type** : White    **style** : Dry    **wooded**

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

2016 Old Mutual Trophy Wine Show - Nestlé Pure Life Trophy for Best Sauvignon Blanc

**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 Young Airhawk pays tribute to Johann Graue's son, Arnold. Graue senior, who bought Nederburg in 1937, played a key role in improving viticultural standards in South Africa. Like his father, Arnold introduced many technical innovations at Nederburg and was renowned for his winemaking prowess. Trained as a winemaker in Europe, his wines won many prizes at the Cape during his short career in the late 1940s and early 1950s. He died tragically at 29 in a light- aircraft crash.

This wine is made from barrel-fermented Sauvignon blanc.

**in the vineyard** : The grapes were sourced from selected cool-climate vineyards in Elim and Durbanville, each offering different facets of the varietal's character.

**about the harvest**: The grapes were hand-harvested during the early hours of the morning.

**in the cellar** : The bunches were destemmed and the juice fermented in a combination of second- and third-fill small oak barrels of 300 litres. The fermentation temperature of each barrel was monitored regularly. The wine, kept on the lees for 10 months, was stirred periodically to add creaminess and complexity.



### Nederburg Wines

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