

Nederburg Ingenuity White Blend 2015

Colour: Clear with specks of green and gold.

Bouquet: Fresh green aromas layered with floral, peach and spice notes.

Palate: A bold and exciting wine which is commanding yet subtle. Creamy-textured with a core of racy acidity and an amalgam of generous and enveloping fruit flavours enriched by partial fermentation and ageing in wood. When well-chilled the wine presents a crisp Sauvignon Blanc profile but when lightly chilled the creamy oak vanillins come to the fore also displaying spice and floral characteristics.

This wine's abundant layering of flavours and refined structure render it an excellent wine to pair with food. Although excellent enjoyed on its own, it is suggested that this wine is served with food such as quail, duck, guinea fowl, rabbit, lamb, free-range chicken or top-grade beef, prepared with spice, fruit and citrus seasonings.

variety : Sauvignon Blanc | 32% Sauvignon Blanc, 20% Semillon, 19% Chardonnay, 9% Riesling, 6% Chenin Blanc, 6% Viognier, 5% Verdelho, 2% Gewurztraminer

winery : Nederburg Wines

winemaker : Natasha Boks

wine of origin :

analysis : alc : 13.03 % vol rs : 1.90 g/l pH : 3.25 ta : 6.10 g/l

type : White **style :** Dry **body :** Full **taste :** Herbaceous **wooded**

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

Ingenuity is a collection of ultra-premium, limited-edition, daringly original, innovative connoisseur blends for the adventurous.

in the cellar : All eight components were individually vinified before blending. A small portion of the Sauvignon Blanc was fermented in French barriques to augment the creaminess of the Chardonnay, that was entirely fermented and aged in new, top-of-the-line French 228-litre barrels.



Nederburg Wines

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