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Nederburg Two Centuries Sauvignon Blanc 2016

Colour: Brilliant green.
Bouquet: Abundant herbaceous aromas with asparagus, green figs and slight hints of citrus.
Palate: Zingy and refreshing with flavours of herbs, capsicum, gooseberry and citrus. The acid delivers freshness through layers of crisp fruit and herbs down to the base mineral layer. An excellent wine that's true to the South African style.

Excellent own its own or served with fresh seafood, rich and creamy soups and pasta.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Nederburg Wines
winemaker : Natasha Boks
wine of origin : Western Cape
analysis : **alc :** 13.94 % vol **rs :** 2 g/l **pH :** 3.17 **ta :** 6.87 g/l
type : White **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork

Background
Nederburg blends delicious and refreshing fruit vibrancy with classic structure and refinement and its hallmark combination of fruit and finesse is appreciated worldwide.

The winery consistently earns trophies, medals and accolades at international competitions.

Andrea Freeborough, who worked under cellar-master Razvan Macici, more than a decade ago, has returned to head the winemaking team. She brings a wealth of experience and a formidable prize-winning track record of her own. She is supported by two winemakers who work closely under her direction. They are Samuel Viljoen, who produces the red wines, and Natasha Boks, who makes the whites.

The II Centuries Collection
A celebration of two centuries of skill, tradition and heritage, II Centuries forms the apex of the multi-tiered range of wines produced by Nederburg. All single-varietal wines, the "best of best" collection of hand-made wines are produced from grapes sourced from the best vines within top-performing vineyards jointly identified by our highly-skilled winemaking and viticultural teams.

This wine is made entirely from Sauvignon blanc grapes.

in the vineyard : Grapes sourced from single vineyard blocks in the Cape Agulhas and Darling areas. Individual vines within identified vineyard blocks were chosen to provide fruit that stand out for their and for their exceptional concentration and depth of aromas and flavours as well as their fine balance of fruit, acid and sugar.

about the harvest: The grapes were hand-selected and harvested at 23° to 24° Balling.

in the cellar : Grapes from the two vineyard blocks were separately vinified. After crushing, the free-run juice was drained and fermented. The grapes and juice were treated reductively prior to fermentation. The juice was fermented in barrels at 15° to 16°C and left on fermentation lees for 12 months before being racked and blended.

Nederburg Wines
Paarl

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