

Limited Edition Sauvignon Blanc 2011

Colour: Brilliant green with flashes of gold.

Bouquet: Ripe Genoa figs and green pepper, with hints of asparagus, lime and lavender.

Palate: A zingy and fresh palate with an excellent balance between fruit and acidity. It ends on a refreshing, cleansing note.

Excellent with fresh salads, seafood, creamy fish, chicken or veal.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Razvan Macici

wine of origin : Paarl

analysis : alc : 12.92 % vol rs : 2.30 g/l pH : 3.17 ta : 6.60 g/l

type : White **body :** Medium

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

ageing : This limited-edition, handmade and optimally-cellared wine is drinking superbly now and has sufficient acidity and structure to age well over the next five years at least.

A carefully curated, exclusive and unique collection of optimally-cellared wines, made by hand from grapes sourced from top-performing Cape vineyards, only during exceptional vintages.

These age-worthy limited-edition wines feature labels hand-written by Nederburg's cellarmaster. They reflect the winery's long-standing tradition of detailed craftsmanship, honed in equal measures by the passion and precision of every member of the team, in every step they take, from soil to glass. Each hand-crafted wine tells the story of its particular vintage and provenance.

in the vineyard : Grapes were hand-picked from a block in Darling that has long been delivering to Nederburg, with individual vines selected for their specific flavour profile. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, the vines are grown under dryland conditions with supplementary drip irrigation available when needed. The vines were planted between 1990 and 1995 in well-drained deep red and yellow soils, against south to south-easterly facing slopes, some 200 to 300 meters above sea level. Further selection of bunches and berries took place in the cellar.

about the harvest: The grapes were harvested by hand, early in the morning, at 22° to 24° Balling during February and March.

in the cellar : The fruit, gently received and handled at the cellar to avoid contact with oxygen, was crushed and then cool-fermented in temperature-controlled stainless steel tanks. The wine was left on the fine lees for a few months prior to blending and bottling. A reductive approach ensured a distinctive Sauvignon blanc flavour, expressive of Darling terroir. The wine received no wood maturation.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com