

Nederburg The Young Airhawk 2017

Colour: Clear, light green.

Bouquet: Layers of intense asparagus, green fig, lime and minerality very well integrated with wood.

Palate: Fresh and crisp with notes of asparagus and lime and a creamy texture.

Enjoy with fresh seafood as well as chicken and pasta dishes, vegetables and fresh summer salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Elmarie Botes

wine of origin : Western Cape

analysis : alc : 14.48 % vol rs : 1.63 g/l pH : 3.33 ta : 7.04 g/l

type : White **style :** Dry

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

2019 Old Mutual Trophy Wine Show - Silver

ageing : Five to seven years.

The Heritage Heroes collection of individually named, hand-made gourmet wines, honours some of the legends who have shaped Nederburg and its history as one of South Africa's most awarded wineries. Every one of these wines has been made with a focus on innovation, whether in terms of technique or choice of varietal, to offer wine lovers a greater and more nuanced spectrum of flavour. The Young Airhawk, made from barrel-fermented Sauvignon blanc, remembers the son of Johann and Ilse Graue: talented young winemaker, Arnold Graue. Just like his father, he was known for his winemaking prowess. Arnold introduced various technical innovations at Nederburg and won many prizes during his career. He was also a keen young pilot, who loved to explore the wide open skies of Africa. His legacy lives on through The Young Airhawk.

in the vineyard : The grapes were sourced from selected cool-climate vineyards in Darling 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 : As a result of the dry weather conditions of the 2017 vintage, picking had to take place earlier than usual to maintain the freshness typically associated with Sauvignon blanc. The bunches were destemmed and the juice fermented in stainless steel tank and a combination of first-, second- and third-fill small 300-litre oak barrels. The fermentation temperature of each barrel was monitored regularly. The wine, kept on the lees for nine months, was stirred periodically to add creaminess and complexity.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com