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Nederburg Two Centuries Sauvignon Blanc 2017

COLOUR Brilliant green. BOUQUET Abundant aromas of asparagus and green figs with a slight hint of citrus and well-balanced oak. PALATE Zingy and refreshing with flavours of asparagus and capsicum, as well as creamy oak, resulting in a lingering finish. Fantastic maturation potential. An excellent wine that is true to the South African style.

Serve chilled with fresh seafood, poultry, summer salads, as well as rich and creamy soups and pasta dishes.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Nederburg Wines
winemaker : Elmarie Botes
wine of origin : Western Cape
analysis : **alc :** 13.21 % vol **rs :** 2.34 g/l **pH :** 3.15 **ta :** 8.0 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

RANGE BACKGROUND
A celebration of two centuries of skill, tradition and heritage, Two Centuries forms the apex of the multi-tiered range of wines produced by Nederburg. All single-varietal, including only a Cabernet Sauvignon and Sauvignon blanc, this “best of best” luxury collection of hand-made wines are produced from grapes sourced from the best vines within top-performing vineyards, jointly identified by Nederburg’s highly-skilled winemaking and viticultural teams. These site-specific ultra-premium wines that express outstanding terroir are released only in exceptional vintages. This wine is made entirely from Sauvignon blanc grapes.

in the vineyard : Grapes were sourced from single vineyard blocks in the Darling and Durbanville areas. Individual vines within identified vineyard blocks were chosen to provide fruit that stand out 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 : Fruit from three individual vineyard blocks were selected and hand-harvested at 23º to 24º Balling. Grapes from the three 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. A portion of the juice was fermented in small French oak barrels at 15° to 16° C and left on the fermentation lees for 9 months before being racked and blended.

CELLARMASTER Andrea Freeborough

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