

Nederburg Manor House Sauvignon Blanc 2018

Colour: Brilliant with green tinges.

Bouquet: An abundance of citrus, lime and lemon aromas with nuances of asparagus.

Palate: A refreshing wine with intense fruit flavours on the palate and a lingering finish.

Excellent with light meals, seafood, salads and Thai dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Elmarie Botes

wine of origin : Western Cape

analysis : alc : 13.79 % vol rs : 1.73 g/l pH : 3.21 ta : 6.72 g/l

type : White **style** : Dry **body** : Full **taste** : Fragrant

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

in the vineyard : Range Background:

The Manor House ultra-premium collection comprises single varietal wines made from some of Nederburg's best-of-best fruit, inspired by the beautifully proportioned Cape Dutch manor house built in 1800 by Nederburg's founder, Philippus Wolvaart. This wine is made from Sauvignon blanc grapes.

Vineyards:

The grapes were sourced from vineyards in the Darling, area. The vines, planted between 1996 and 2004, are grown in Tukulu and Oakleaf soils at altitudes ranging between 80m and 120m above sea level. The majority of the grapes grow under dryland conditions, on a vertical trellising system.

about the harvest: Grapes were harvested by hand at 22° to 23° Balling during February and March.

in the cellar : The different vineyard blocks were separately vinified to ensure their unique characteristics are fully expressed. After crushing, the juice was lightly pressed and clarified. Fermentation took place in stainless-steel tanks at 15oC for a period of 10 days. The wine was left on the lees for a short period to ensure a full mid-palate.

Cellarmaster: Andrea Freeborough

Winemaker: Elmarie Botes



Nederburg Wines

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