

Nederburg The Winemasters Sauvignon Blanc 2018

Colour: Brilliant with a greenish tinge.

Bouquet: Melon and herbaceous nuances with fresh gooseberries and a hint of green figs.

Palate: Distinctive tropical fruit, gooseberry and herbaceous flavours support a balanced palate with a pleasant lingering finish.

Excellent served with seafood, salads, chicken, veal and light meals.

variety : Sauvignon Blanc | 95% Sauvignon Blanc, 5% Semillon

winery : Nederburg Wines

winemaker : Elmarie Botes

wine of origin : Western Cape

analysis : alc : 13.15 % vol rs : 2.34 g/l pH : 3.22 ta : 6.30 g/l

type : White style : Dry body : Medium taste : Fruity

pack : Bottle size : 750ml closure : Screwcap

Available: Canada

in the vineyard : The grapes were sourced from a variety of vineyards situated in the Western Cape. The vines, situated 100m to 150m above sea level and planted between 1980 and 1999, are grown in Clovelly, Hutton, Tukulu and Oakleaf soils. Grafted onto nematode-resistant rootstock Richter 99 and 101- 14, the vines received supplementary irrigation from a micro-irrigation system while some vines are grown under dryland conditions.

about the harvest: The grapes were harvested by hand and machine between 22° and 24° Balling from February to March.

in the cellar :

The fruit was crushed and cool-fermented in temperature-controlled stainless-steel tanks at 15°C for a period of two to three weeks. The wine was left on the fermentation lees for two months prior to final blending. Juice and wine movements were kept reductive with minimal mechanical handling to retain the distinctive Sauvignon blanc flavour and quality.

Cellarmaster: Andrea Freeborough



Nederburg Wines

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