

## Nederburg Private Collection Sauvignon Blanc 2017

Lime green. An abundance of tropical and passion fruit, floral and flinty aromas. A refreshing wine with very attractive flavours and a suitable 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 : 13.83 % vol    rs : 2.55 g/l    pH : 3.20    ta : 6.80 g/l

**type :** White    **style :** Dry    **body :** Light    **taste :** Fruity

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

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with bold flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Multi-talented cellar-master Andrea Freeborough leads the team of highly-skilled Nederburg winemakers who work closely under her direction.

Private Collection is an ultra-premium ensemble of five single varietal wines and a blend, produced from top-performing vineyards, and exclusive to travel retail. Our viticultural and winemaking teams work jointly to identify fruit in each vineyard for this luxury range. Hand-picked grapes that stand out for their fine balance of fruit, acid and sugar, for their exceptional concentration and depth of aromas are reserved for Private Collection wines.

*Available: Travel retail exclusive*

**in the vineyard :** The grapes were sourced from vineyards in the Darling, Ceres and Durbanville areas. The vines, planted between 1969 and 1998, are grown in Clovelly, Hutton, Tukulu and Oakleaf soils at altitudes ranging between 80 m and 120 m above sea level. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, they received supplementary irrigation from a micro-irrigation system.

### **in the cellar :**

The grapes were harvested by hand at 22o to 23° Balling during February and March. The different vineyard blocks were separately vinified to ensure their unique characteristics are expressed. After crushing, the juice was lightly pressed and clarified before fermentation. After light pressing and clarification, the juice was fermented in stainless steel tanks at 15oC for a period of 10 days and left on the yeast lees for a short period to ensure an optimal structure.

CELLARMASTER Andrea Freeborough



## Nederburg Wines

Paarl

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