

Nederburg Private Collection Sauvignon Blanc 2018

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 : 13.79 % vol rs : 1.73 g/l pH : 3.21 ta : 6.72 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, 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.

in the cellar :

Grapes were harvested by hand at 22° to 23° Balling during February and March. 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 15°C 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

Nederburg Wines

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