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Nederburg Heritage Heroes The Anchor Man Old Vine Chenin Blanc 2018

Brilliant with a bright golden hue. Reminiscent of ripe fruits, especially apricots and white peaches. As the wine opens up, floral and citrus notes become more prominent, together with hints of spice. Layers of fruit on the palate with a crisp acidity and a creamy texture.

Delicious with fish, poultry, mild Cape Malay dishes, veal, pasta and salads.



variety : Chenin Blanc | Chenin Blanc, Grenache
winery : Nederburg Wines
winemaker : Elmarie Botes
wine of origin : Western Cape
analysis : **alc :** 14.08 % vol **rs :** 4.23 g/l **pH :** 3.44 **ta :** 5.84 g/l
type : White **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

The Heritage Heroes collection of individually named, handmade gourmet wines, honours some of the legends who have shaped Nederburg and its history as one of South Africa's most awarded wineries. Every one of these wines has been made with a focus on originality, whether in terms of technique or choice of varietal, to offer wine lovers a greater and more nuanced spectrum of flavour. The Anchorman is named for Nederburg's founder, Philippus Wolvaart, who bought the farm in 1791 and planted Chenin blanc, amongst other varietals. He had the vision and courage to tame a wilderness and grow great wine. His fingerprints are still on every wine we make. This wine is made from Chenin blanc grapes.

in the vineyard : The fruit for this wine was sourced from old, low-yielding vines in Paarl and Darling.

in the cellar :
This expressive wine consists of four differently vinified components. One portion of fruit was fermented in first, second- and third-fill 300-litre and 500-litre barrels. A second component was fermented in stainless-steel tanks, while a third was fermented in amphorae (clay pots). The fourth component underwent carbonic maceration whereby bunches are neither crushed, nor pressed, followed by spontaneous fermentation. The resultant wine tends to be light and fruity. This technique was chosen for the freshness it would impart to the wine. After fermentation, the various components were kept on the lees for nine months prior to final blending and bottling.

CELLARMASTER Andrea Freeborough

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