

Nederburg Heritage Heroes The Young Airhawk 2018

Clear, light green. Layers of intense green fig and lime aromas with tropical undertones and a hint of spice. A fresh, crisp and elegant wine with notes of asparagus, minerality, lime and a creamy texture.

Fantastic with fresh seafood as well as chicken and pasta dishes, vegetables and fresh summer salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Elmarie Botes

wine of origin : Western Cape

analysis : alc : 14.04 % vol rs : 2.24 g/l pH : 3.26 ta : 6.55 g/l

type : White **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

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

2016 Old Mutual Trophy Wine Show - Nestlé Pure Life Trophy for Best Sauvignon Blanc

ageing : 5 to 7 years

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 Young Airhawk, made from barrel-fermented Sauvignon blanc, remembers the son of Johann and Ilse Graue: talented young winemaker, Arnold Graue. Just like his father, he was known for his winemaking prowess. Arnold introduced various technical innovations at Nederburg and won many prizes during his career. He was also a keen young pilot, who loved to explore the wide-open skies of Africa. His legacy lives on through this wine.

in the vineyard : The grapes were sourced from selected vineyard blocks in the Darling area, each offering different facets of the varietal's character.

in the cellar : The grapes were hand-harvested during the early hours of the morning, following a reductive winemaking process in the cellar to maintain the typicity of the varietal. The bunches were destemmed and the juice fermented in stainless-steel tanks as well as a combination of first-, second- and third-fill 300- and 500-litre oak barrels. The fermentation temperature of each barrel was monitored regularly. The wine, kept on the lees for nine months, was stirred periodically to add creaminess and complexity. CELLARMASTER Andrea Freeborough



Nederburg Wines

Paarl

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