

Nederburg Manor House Sauvignon Blanc 2019

Brilliant with green tinges. Intense aromas of lemongrass, lime and citrus with flinty notes and nuances of asparagus. A medium-bodied wine with a lovely follow through of aromas on the palate and a lingering and fresh finish.

Excellent with light meals, seafood, salads and Thai dishes.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Nederburg Wines

winemaker : Elmarie Botes

wine of origin : Western Cape

analysis : alc : 13.90 % vol rs : 1.43 g/l pH : 3.32 ta : 6.60 g/l

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

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

The Manor House ultra-premium collection comprises single varietal wines made from some of Nederburg's best-of-best fruit, inspired by the beautifully proportioned Cape Dutch manor house built in 1800 by Nederburg's founder, Philippus Wolvaart. This wine is made from Sauvignon blanc grapes.

Available: EU/UK

in the vineyard : The grapes were sourced from a single vineyard block in the Darling area. The block was harvested at two intervals based on phenolic ripeness. 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 : The grapes were harvested by hand in the early morning at 22° to 23° Balling during February and March. The different components of the block were vinified separately to ensure their unique characteristics are fully expressed. After crushing, the free-run juice was clarified before the onset of fermentation in stainless-steel tanks at 15°C. The juice and wine movements were kept reductive with minimal mechanical handling to retain the distinctive Sauvignon blanc flavour and quality.

CELLAR-MASTER Andrea Freeborough (previous cellar-master)



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