

Nederburg The Manor Chenin Blanc 2019

Light green. Intense aromas of sweet-melon, gooseberry and kiwi with lovely citrus undertones. A well-balanced wine with delicate layers of stone fruit and citrus undertones. The wine has a fresh finish with lime notes towards the end.

Excellent with pork, Chinese food, mild curries, liver pâté and baked puddings.

variety : Chenin Blanc | Chenin Blanc

winery : Nederburg Wines

winemaker : Elmarie Botes

wine of origin : Western Cape

analysis : alc : 12.14 % vol rs : 6.60 g/l pH : 3.23 ta : 6.01 g/l

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

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

Juicy, smooth-drinking and well-balanced premium wines inspired by the harmonious, graceful lines of Nederburg's H-shaped Cape Dutch manor house, built in 1800. This wine is made from Chenin Blanc grapes.

Available: EU/UK

in the vineyard : The grapes were sourced from vineyards across the Western Cape. The viticulturist works hand-in-hand with the grape growers in managing each vineyard block to ensure the best quality fruit for this wine. The different microclimates and soil types associated with each vineyard add to the complexity of the wine. The vines, situated on mostly south to south-westerly-facing slopes and grafted onto Phylloxera-resistant rootstocks Richter 99 and 101, received either supplementary or drip irrigation.

in the cellar : The grapes were harvested by hand and machine at 21° to 22° Balling during February. The fruit was crushed and a short period of skin contact was allowed for added aromatic expression. Clarified juice was fermented in stainless-steel tanks at 15° to 16°C prior to blending.

CELLARMASTER Andrea Freeborough



Nederburg Wines

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