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Nederburg Heritage Heroes The Anchor Man Old Vine Chenin Blanc 2018

Colour: Brilliant with a bright golden hue.
Bouquet: Reminiscent of ripe fruits, especially apricots, pears and white peaches with floral hints and traces of spice.
Palate: Well-balanced, fresh and fruity with an excellent structure.

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



variety : Chenin Blanc | 100% Chenin Blanc
winery : Nederburg Wines
winemaker : Elmarie Botes
wine of origin : Paarl
analysis : **alc :** 13.83 % vol **rs :** 3.85 g/l **pH :** 3.46 **ta :** 5.75 g/l
type : White
pack : Bottle **size :** 750ml **closure :** Screwcap

The Heritage Heroes collection of individually named, hand-made 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 innovation, 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 : Fruit was sourced from old, low-yielding, dry-land bush vines in Paarl and Darling.

in the cellar : One portion of fruit was fermented in first, second- and third-fill 300-litre barrels. A second component was fermented in stainless-steel tanks, while a third was fermented in very old, large vats and the remainder involved a fermentation technique usually reserved for red wines. Called carbonic maceration, whole bunches which are neither crushed nor pressed, are allowed to ferment spontaneously. 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 9 months prior to final blending and bottling.

Nederburg Wines
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