

Nederburg Sauvignon Blanc 2020

Colour: Crisp with a touch of lime green.

Bouquet: Aromas of a highveld thunderstorm and flinty, grassy smell with zingy lemon and granadilla notes.

Palate: Dusty flint with lemon zest and marmalade flavours can be found on a balanced, refreshing palate. Vivacious acidity is poised by juicy fruit nuances with some granadilla and tropical notes noticeable.

Excellent with seafood, salads, chicken, veal and light meals.

variety : Sauvignon Blanc | 91% Sauvignon Blanc, 9% Semillon

winery : Nederburg Wines

winemaker : Lizelle Gerber

wine of origin : Paarl

analysis : alc : 13.82 % vol rs : 1.82 g/l pH : 3.33 ta : 6.28 g/l

type : White **style** : Dry

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

Nederburg's core range of varietal and blended wines is an expression of its proud legacy of winemaking excellence, dating back to 1791. These classically styled, food friendly wines with abundant fruit flavours, elegance and finesse, treasure the integrity of the grapes in every step of the wine-growing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills.

in the vineyard : The grapes were sourced from top-performing vineyards situated in the Darling, Cape Town and Ceres districts, all cool climate winegrowing areas with the benefit of slower ripening of the grapes to achieve greater flavour intensity. The vines are grown in granite and sandstone soils, resulting in grapes with a zestier and higher natural acidity, which adds to the freshness and longevity of the wine. Open vineyard canopies bring about greater sunlight penetration of the grape bunches, contributing to more balanced acidity, in turn making the wine deliciously palatable.

about the harvest: The grapes were hand-harvested, early in the morning in February and March, at 22° to 24° Balling, once it had reached an optimal tropical spectrum of flavour, allowing more thiols and precursor development for greater natural acidity and freshness.

in the cellar : On arrival at the cellar, the fruit was crushed and cold-fermented in temperature-controlled stainless steel tanks at 15° C for a period of two to three weeks. The wine was left on the gross lees for three months. The extended lees contact results in greater mouth-feel and palate weight. Juice and wine movements were kept reductive with minimal mechanical handling to retain the distinctive Sauvignon blanc flavour and quality. The wine was left on the fine lees after blending, for greater freshness and longevity. Varietal specific yeast was used to aptly reflect the expressiveness of the cultivar and prolong its flavour. Only plant proteins were used during setting and fining, making this wine suitable for vegans and vegetarians.

CELLAR-MASTER: Lizelle Gerber

Nederburg Wines
Paarl



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