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Nederburg Heritage Heroes The Anchor Man Old Vine Chenin Blanc 2021



COLOUR Brilliant with a bright golden hue.
BOUQUET Reminiscent of white peaches, floral and citrus notes, together with hints of spice and well-integrated oak.
PALATE Full-bodied with layers of fruit on the palate, a fantastic balance between slight sweetness and acidity and a pleasant long finish.

Delicious with fresh seafood and fish, poultry, mild Cape Malay dishes, veal, pasta and salads

variety : Chenin Blanc | 100% Chenin Blanc
winery : Nederburg Wines
winemaker : Pieter Badenhorst
wine of origin : Paarl
analysis : **alc :** 13.5 % vol **rs :** 3.97 g/l **pH :** 3.44 **ta :** 6.05 g/l
type : White **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2023 Global Chenin Blanc Masters - Master
2023 Gilbert & Gaillard - 92 Points
2023 Decanter Award - Bronze

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.

in the vineyard : This fresh, fruity and well-balanced wine is made from barrel-fermented Chenin blanc fruit sourced from Swartland and Paarl vines, 37 and 38 years old respectively. These heritage vines are certified by South Africa's esteemed Old Vine Project (OVP).

in the cellar : This expressive wine consists of three differently vinified components. One portion of fruit was fermented in first-, second- and third-fill 300-litre and 500-litre barrels. A second component was fermented in stainless-steel tanks, while a third was fermented in amphorae (clay pots). After fermentation, the various components were kept on the lees for nine months prior to final blending and bottling

Nederburg Wines

Paarl
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