

## Nederburg The Winemasters Sauvignon Blanc 2023

What the nose promises with its vivacious citrus, pebble and slate mineral notes, the palate finds. That typical dusty road after a rain storm – petrichor – is pronounced but well balanced by the vivacity of the grapefruit and lime zest flavour and the brightness of the zingy acidity so characteristic of the grape. Fresh, crisp and juicy with a perfectly judged dry finish.

Lighter fish and chicken dishes are ideal partners for this wine. Steamed or grilled/braaiied white fish – hake, kingklip or yellowtail. Classic moules marinières or calamari – whether grilled, fried or crumbed – is another which would suit the repertoire. And as for chicken, anything from a ballotine with goats' cheese and herbs to chicken Kiev or a simple roast would play well.

**variety :** Sauvignon Blanc | 94% Sauvignon Blanc, 6% Semillon

**winery :** Nederburg Wines

**winemaker :** Pieter Badenhorst and Jamie Williams

**wine of origin :** Western Cape

**analysis :** alc : 13.09 % vol   rs : 1.56 g/l   pH : 3.24   ta : 6.54 g/l

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

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

The Winemasters ensemble, comprising a top-quality range of varietal offerings, is named to honour the Paarl winery's long-established tradition of winemaking excellence. 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, Stellenbosch, Ceres, Philadelphia and Elgin 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.



### Nederburg Wines

Paarl

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