

Nederburg Heritage Heroes The Anchor Man Old Vine Chenin Blanc 2023

A good example of what old vines are capable of. The wine delivers rich, honeyed stonefruit aromas and flavour – but all that is matched and toned with a citrus or lime leaf nuance and well-judged acidity. The mouthfeel is impressive: focussed, compact, with a pithy lemon cream appeal and distinct body and presence. That texture on the mid-palate is beautiful and matches the poised acid and fruit. Harmonious and long with a well-resolved dry finish.

Anything from lighter summery dishes – chicken Caesar salad, to a lemony chicken pasta with capers – or even baked dishes, seafood pie or grilled line fish

variety : Chenin Blanc | 100% Chenin Blanc

winery : Nederburg Wines

winemaker : Jamie Williams

wine of origin : Swartland

analysis : alc : 14.38 % vol rs : 1.43 g/l pH : 3.3 ta : 6.28 g/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

2025 Platter Wine Guide - 4.5 Stars

2024 The Drinks Business - Gold

2024 Winemag.co.za Rating - 95 Points

2024 Decanter World Wine Awards - 92 Points

2024 IWSC 92 Points

2024 Veritas - Gold medal

2024 Michelangelo International Wine Awards - Gold medal

2024 Tim Atkin Report - 91 Points

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 : The Chenin blanc fruit for this wine came from a single bushvine vineyard in the Swartland, planted in 1983 in an east-to-west row direction on a north-facing slope. These heritage vines are certified by South Africa's esteemed Old Vine Project (OVP).

about the harvest: Grapes, hand-harvested in February at 23° Balling, were received at the cellar in whole bunches.

in the cellar : The juice was clarified, then vinified using three distinct techniques. A portion of fruit was fermented in first-, second- and third-fill 300- and 500-litre barrels, a second component in stainless-steel tanks, while a third in amphorae (clay pots). The various components were kept on the lees for seven months prior to final blending, stabilisation and bottling.



Nederburg Wines

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