

Nederburg The Winemasters Sauvignon Blanc 2025

Always a crowd-pleaser, and this vintage is no exception. This wine steers clear of grassy, herbaceous, or flinty notes. Instead, it opens with tropical aromas that evolve into generous flavours of fig, pear, and apple on the palate. There's a beautiful balance between the ripe fruit and a gentle citrus acidity - think lemon and lime. The acidity is subtle rather than sharp, adding a signature succulence and refreshing quality to a rounded, satisfying mouthful.

Moroccan chicken and cous-cous salad, chicken skewers with a satay sauce or classic Quiche Lorraine.

variety : Sauvignon Blanc | 90% Sauvignon Blanc, 10% Semillon

winery : Nederburg Wines

winemaker : Jamie Williams

wine of origin : Western Cape

analysis : alc : 13.07 % vol rs : 3.23 g/l pH : 3.22 ta : 6.04 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 in the Darling and Philadelphia districts, all cool climate winegrowing areas with the benefit of slower ripening of the grapes for 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 21° to 23° Balling

in the cellar : Once the grapes had reached an optimal tropical spectrum of flavour, allowing more thiols and precursor development for greater natural acidity and freshness. 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 fine 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. 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



Nederburg Wines

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