

Nederburg Sauvignon Blanc 2004

International Wine Challenge 2005 - Seal of Approval

Colour: Brilliant green with golden specks.

Bouquet: Herbaceous varietal aromas.

Taste: Flavours of gooseberry, passion fruit and peach, with an elegantly dry finish. Its generous palate is refined by a well harmonised fruit/acid balance.

The winemaker suggests serving this wine with seafood, creamy fish, chicken or veal.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Andrea Freeborough

wine of origin : Coastal

analysis : alc : 12.60 % vol rs : 2.30 g/l pH : 3.34 ta : 6.50 g/l

type : White

pack : Bottle

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in the vineyard : Grapes were sourced from vineyards in the Durbanville, Stellenbosch, Paarl and Darling areas. The grapes grow in Clovelly, Hutton, Tukulu and Oakleaf soils at between 100 m and 150 m above sea level. The vineyards were planted between 1980 and 1999. Grafted onto nematode resistant rootstock Richter 99 and 101, the vines received supplementary irrigation from a micro irrigation system while some vineyards grow under dryland conditions.

about the harvest: The grapes were harvested by hand and machine at between 22°C and 24°C. Baling from mid-February to end March.

in the cellar : They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two to three weeks at 13°C. No skin contact was allowed and only the free-run juice was used. The wine was left on the lees for just over three months until blending.



Nederburg Wines

Paarl

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