

MAN-HSE SAUVIGNON BLANC 2018



SINCE 1791



The Manor House
SAUVIGNON BLANC



Nederburg
ESTD 1791

PRODUCED AND BOTTLED BY NEDERBURG
PAARL SOUTH AFRICA

BACKGROUND

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with bold flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Multi-talented cellar-master Andrea Freeborough leads the Nederburg team of highly-skilled winemakers who work closely under her direction.

THE RANGE

The Manor House ultra-premium collection comprises single varietal wines made from some of Nederburg's best-of-best fruit, inspired by the beautifully proportioned Cape Dutch manor house built in 1800 by Nederburg's founder, Philippus Wolvaart.

This wine is made from Sauvignon blanc grapes.

THE VINEYARDS

The grapes were sourced from vineyards in the Darling, area. The vines, planted between 1996 and 2004, are grown in Tukulu and Oakleaf soils at altitudes ranging between 80m and 120m above sea level. The majority of the grapes grow under dryland conditions, on a vertical trellising system.

THE WINEMAKING

Grapes were harvested by hand at 22° to 23° Brix during February and March. The different vineyard blocks were separately vinified to ensure their unique characteristics are fully expressed. After crushing, the juice was lightly pressed and clarified. Fermentation took place in stainless-steel tanks at 15°C for a period of 10 days. The wine was left on the lees for a short period to ensure a full mid-palate.

WINEMAKER

Elmarie Botes

CELLARMASTER

Andrea Freeborough