



NEDERBURG WINES



Nederburg  
SINCE 1791

*The Winemasters*

SAUVIGNON BLANC

*The more we discover, the more  
we know there is to discover.*

NEDERBURG WINES FAMILY  
SOUTH AFRICA

# SAUVIGNON BLANC 2018

## BACKGROUND

### NEDERBURG

#### The Winemasters

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 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.

This wine is made from Sauvignon blanc (95%) and Semillon (5%) grapes.

### THE VINEYARDS

The grapes were sourced from a variety of vineyards situated in the Western Cape. The vines, situated 100m to 150m above sea level and planted between 1980 and 1999, are grown in Clovelly, Hutton, Tukulu and Oakleaf soils. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, the vines received supplementary irrigation from a micro-irrigation

system while some vines are grown under dryland conditions.

## **THE WINEMAKING**

The grapes were harvested early in the morning by hand and machine at 22° to 24° Balling from February to March. The fruit was crushed and cool-fermented in temperature-controlled stainless-steel tanks at 15°C for a period of two to three weeks. The wine was left on the fermentation lees for two months prior to final blending. Juice and wine movements were kept reductive with minimal mechanical handling to retain the distinctive Sauvignon blanc flavour and quality.

## **WINEMAKER**

Elmarie Botes

## **CELLARMASTER**

Andrea Freeborough.