



Nederburg is one of South Africa's leading wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with elegant, fresh flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment.

HERITAGE HEROES

Nederburg Heritage Heroes The Anchor Man Old Vine Chenin Blanc | 2022

THE RANGE:

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 originality, whether in terms of technique or choice of varietal, to offer wine lovers a greater and more nuanced spectrum of flavour. The Anchor Man 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. This wine is made from old-vine Chenin blanc grapes.

VINEYARDS:

The Chenin blanc fruit for this wine came from a single bushvine vineyard in the Swartland, planted in 1983 with 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).

WINEMAKING:

This expressive wine consists of three differently vinified components. One portion of fruit was fermented in first-, second- and third-fill 300- and 500-litre barrels. A second component was fermented in stainless-steel tanks, while a third was fermented in amphorae (clay pots). After fermentation, the various components were kept on the lees for nine months in the above-mentioned vessels, prior to final blending and bottling.

WINEMAKER: Pieter Badenhorst and Jamie Williams

VARIETY / VARIETIES: Chenin Blanc (100%)

COLOUR: Brilliant with a bright golden hue.

BOUQUET: Fresh tangy lightness to both the nose and palate. Typical notes of apricot and nectarine mingle.

PALATE: Lively acid prevents it from cloying or being unbalanced. Good body and structure but with real mouthfeel and presence. Harmonious and rewardingly long.

FOOD SUGGESTIONS: Delicious with fresh seafood and fish, poultry, mild Cape Malay dishes, veal, pasta and salads.

RESIDUAL SUGAR: 3.27 g/l **ALCOHOL:** 12.83 %

TOTAL ACIDITY: 6.02 g/l (Tartaric) **PH:** 3.25



