

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 refreshing and richly fruited with bold flavours and structure. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Andrea Freeborough was appointed Nederburg cellar-master in 2015 to succeed Razvan Macici, under whom she worked for five years, at an earlier stage of her career. She brings a wealth of experience and a formidable prize-winning track record of her own. She is supported by two winemakers, who work closely under her direction. They are Samuel Viljoen, who produces the red wines, and Natasha Boks, who makes the whites.



Ingenuity

WHITE BLEND 2015

RANGE BACKGROUND *Ingenuity is a collection of ultra-premium, limited-edition, daringly original, innovative connoisseur blends for the adventurous.*

VINEYARDS *The Ingenuity white blend features more varietals than any wine in South Africa. The eight-way blend is big and bold, reined in by some judicious wooding and structured to age for up to 10 years. Representing 30% of the final assemblage, the Sauvignon blanc component comes from vineyards in the Coastal area, selected for its firm and crisp minerality. Other components that make up this bold yet nuanced eight-way white blend are Grenache blanc (24%) from vineyards in the Franschhoek area, Chardonnay (15%) from Durbanville vines, Chenin blanc (14%) from Darling vineyards, Semillon (11%) from Durbanville, Viognier (2%) and Viura (2%) from the Coastal area, as well as Roussanne (2%) from Swartland vines. from Darling vines, Viura (6%) from Swartland vineyards, as well as Verdelho (4%) from the Coastal area and Gewürztraminer (2%) from vines in the Stellenbosch area.*

WINEMAKING *All eight components were individually vinified before blending. A small portion of the Sauvignon blanc was fermented in French barriques to augment the creaminess of the Chardonnay, that was entirely fermented and aged in new, top-of-the-line French 300-litre barrels.*

CELLARMASTER *Andrea Freeborough*

WINEMAKER *Natasha Boks*

COLOUR *Clear with specks of green and gold.*

BOUQUET *Fresh green aromas layered with floral, peach and spice notes.*

PALATE *A bold and exciting wine which is commanding yet subtle. Creamy-textured with a core of racy acidity and an amalgam of generous and enveloping fruit flavours enriched by partial fermentation and ageing in wood. When well-chilled the wine presents a crisp Sauvignon blanc profile but when lightly chilled the creamy oak vanillins come to the fore also displaying spice and floral characteristics.*

FOOD SUGGESTIONS *This wine's abundant layering of flavours and refined structure render it an excellent wine to pair with food. Although excellent enjoyed on its own, it is suggested that this wine is served with food such as quail, duck, guinea fowl, rabbit, lamb, free-range chicken or top-grade beef, prepared with spice, fruit and citrus seasonings.*

RESIDUAL SUGAR 1,90 g/l
ALCOHOL 13,03%
TOTAL ACIDITY 6,10 g/l
PH 3.25

