

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.



Ingenuity

WHITE BLEND 2017

THE RANGE Ingenuity is Nederburg's platform for innovation and houses exciting new blends made from lesser-known varieties or those combined in interesting new ways. As the name Ingenuity suggests, Nederburg's ensemble of novel blended wines, is an expression of skilled and inventive winemaking intended to explore new pleasures of taste. It targets wine lovers who are delighted by craftsmanship and originality.

VINEYARDS The Ingenuity white blend features more varieties 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 56% of the final assemblage, the Sauvignon blanc component comes from vineyards in Darling, selected for its firm and crisp minerality. Other components that make up this bold yet nuanced eight-way white blend are Chenin blanc (17%) from Paarl vines, Chardonnay (10%) from vines in the Robertson area, Riesling (6%) and Alvarinho (5%) from coastal vineyards, Viognier (2%) from Groenkloof vines as well as Gewurztraminer (2%) from the Stellenbosch area and Pinot Gris (2%) from vines in the Western Cape 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 Elmarie Botes.

COLOUR Clear with specks of green and gold.

BOUQUET Fresh green aromas layered with floral, stonefruit 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, ending with a lingering finish.

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 2,47 g/l
ALCOHOL 13,50%
TOTAL ACIDITY 6,64 g/l
PH 3,27