

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.



Private Bin

D234 SAUVIGNON BLANC 2014

THE RANGE *The Private Bin label is reserved for those wines sold exclusively on the prestigious annual Nederburg Auction. The wines are all limited-edition, sourced from exceptional fruit and made by hand.*

This wine is made from Sauvignon blanc grapes.

VINEYARDS *The grapes were sourced from a single vineyard in Groenekloof in the Darling region. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, the vines are grown under dry-land conditions with supplementary drip irrigation available when needed.*

WINEMAKING *The grapes were harvested by hand, early in the morning, at 22° to 24° Balling during February and March. The fruit, gently received and handled at the cellar to avoid contact with oxygen, was crushed and then cool-fermented in temperature-controlled stainless steel tanks. The wine was left on the fine lees for a few months prior to blending and bottling. A reductive approach ensured a distinctive Sauvignon blanc flavour, expressive of Darling terroir. The wine received no wood maturation.*

CELLARMASTER *Andrea Freeborough*

WINEMAKER *Natasha Boks*

COLOUR *Brilliant green.*

BOUQUET *Intense herbaceous aromas with asparagus, green pepper, green figs and slight hints of citrus.*

PALATE *A zingy and fresh palate of capsicum, gooseberry and citrus is given a lift by a lively acidity.*

FOOD SUGGESTIONS *Excellent with salads, seafood, creamy fish, chicken or veal dishes.*

AWARDS

Old Mutual Trophy Wine Show 2014: gold medal

Tim Atkin SA Report 2015: 90 points

RESIDUAL SUGAR 4,40 g/l

ALCOHOL 13,10%

TOTAL ACIDITY 6,60 g/l

PH 3,06

