

Honouring Our Winemasters



THE ANCHORMAN 2011

This wine is named after Nederburg's founder, Philippus Wolvaart, who bought the farm in 1791 and planted Chenin Blanc, amongst other varieties. 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 ENTIRELY FROM CHENIN BLANC

Background Award-winning winemaker, Razvan Macici has created a selection of limited-edition, gourmet wines available, exclusively through specialty wine shops and restaurants. Each individually named, they have been made to honour some of the major figures in South African winemaking who have been a source of inspiration to him.

Every one of these wines has been made with a focus on innovation, whether in terms of technique or choice of varietal, to offer winelovers a greater and more nuanced spectrum of flavour.

Vineyards Fruit was sourced from three low-yielding, dry-farmed old bush vines in Darling and Durbanville.

Winemaking One portion of fruit was fermented in second and third-fill 300 litre and 500 litre barrels. A second component was fermented in stainless steel tanks, while a third was fermented in very old, large vats and the remainder involved a fermentation technique usually reserved for red wines. Called carbonic maceration, it allows whole bunches, neither crushed nor pressed, to ferment spontaneously, and the wines tend to be light and fruity. This technique was chosen for the freshness it would impart to the wine. At the end of malolactic fermentation, the various components were kept on the lees for 9 months prior to final blending and bottling.

Cellarmaster Razvan Macici

Winemaker Wim Truter

Colour Brilliant with a golden hue

Bouquet Reminiscent of ripe fruits, especially apricots and oranges, with floral hints and traces of raisin and spice.

Palate Well-balanced, fresh and fruity with a beautiful minerality and an excellent structure.

Food suggestions Great with fish, poultry, veal, pasta and salads.

Maturation potential 7 to 10 years

Alcohol 13,71% by volume

Residual sugar 3,71 grams/litre

pH 3,41

Total acidity 5,63 grams/litre