

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.



## WOODED CHENIN BLANC 2015

**RANGE BACKGROUND** The Heritage Heroes is a gourmet collection of handmade, ultra-premium wines, each individually named to honour a personality who has played a role in shaping Nederburg's history and reputation.

The Anchorman is named for 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 from Chenin blanc (85%) and Grenache blanc (15%).

**VINEYARDS** The Chenin fruit was sourced from old, low-yielding, dry-land bush vines in Wellington and Darling, while the Grenache blanc comes from trellised vines in Franschoek.

**WINEMAKING** One portion of fruit was fermented in second- and third-fill 300-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, whole bunches which are neither crushed nor pressed, are allowed to ferment spontaneously. The resultant wine tends to be light and fruity. This technique was chosen for the freshness it would impart to the wine. After malolactic fermentation, the various components were kept on the lees for 9 months prior to final blending and bottling.

**CELLARMASTER** Razvan Macici

**WINEMAKER** Natasha Boks

**COLOUR** Brilliant with a golden hue.

**BOUQUET** Reminiscent of ripe fruits, especially apricots and nectarines, 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.

**RESIDUAL SUGAR** 4,32 g/l  
**ALCOHOL** 13,11%  
**TOTAL ACIDITY** 5,99 g/l  
**PH** 3,26



**HERITAGE  
HEROES**