



Nederburg is one of South Africa's leading wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with elegant, fresh flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment.

## HERITAGE HEROES

### Nederburg Heritage Heroes The Anchor Man Old Vine Chenin Blanc | 2020

#### THE RANGE:

The Heritage Heroes collection of individually named, hand-made gourmet wines, honours some of the legends who have shaped Nederburg and its history as one of South Africa's most awarded wineries. Every one of these wines has been made with a focus on originality, whether in terms of technique or choice of varietal, to offer wine lovers a greater and more nuanced spectrum of flavour. The Anchorman is named for Nederburg's founder, Philippus Wolvaart, who bought the farm in 1791 and planted Chenin blanc, amongst other varietals. He had the vision and courage to tame a wilderness and grow great wine. His fingerprints are still on every wine we make.

#### VINEYARDS:

This fresh, fruity and well-balanced wine is made from barrel-fermented Chenin blanc fruit sourced from Swartland and Paarl vines, 37 and 38 years old respectively. These heritage vines are certified by South Africa's esteemed Old Vine Project (OVP).

#### WINEMAKING:

This expressive wine consists of three differently vinified components. One portion of fruit was fermented in first-, 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 amphorae (clay pots). After fermentation, the various components were kept on the lees for nine months prior to final blending and bottling.

**WINEMAKER:** Pieter Badenhorst

**VARIETY / VARIETIES:** Chenin Blanc (100%)

**COLOUR:** Brilliant with a bright golden hue.

**BOUQUET:** Reminiscent of apricots and white peaches, floral and citrus notes, together with hints of spice.

**PALATE:** Layers of fruit on the palate with a crisp acidity and a creamy texture.

**FOOD SUGGESTIONS:** Delicious with fresh seafood and fish, poultry, mild Cape Malay dishes, veal, pasta and salads.

**RESIDUAL SUGAR:** 2.54 g/l      **ALCOHOL:** 14.34 %

**TOTAL ACIDITY:** 6.22 g/l Tartaric      **PH:** 3.33

