

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.



The Beautiful Lady

GEWÜRZTRAMINER 2016

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 Beautiful Lady takes its name from a description of Ilse Graue, the wife of Johann Graue, a German immigrant who bought Nederburg in 1937. He is credited with introducing far-reaching wine-growing and winemaking changes at Nederburg. She brought a gracious sense of hospitality to Nederburg, planting a fine rose garden that still occupies pride of place in the garden. It was former winemaker Günter Brözel who called her "the beautiful lady". She made him welcome when he joined Nederburg as winemaker in 1956.

The grapes for this wine is sourced from the same Stellenbosch farm used by Günter Brözel to produce the Gewürztraminer entry that earned him the title of Diners Club Winemaker of the Year in 1985.

VINEYARDS *The grapes for this wine were sourced from a single vineyard block on the Groenhof farm in the Stellenbosch region. The south-westerly facing vineyard block is situated 212 m above sea level on the western slopes of the Simonsberg. The trellised vines were planted in 1988 and grow in decomposed granite, Tukulu and Clovelly soils. Yields average some 6,5 tons/ha.*

WINEMAKING *The fruit was harvested by hand at 22° to 23° Balling. Skin contact was allowed in the small press with cooling taking place for 12 hours to concentrate the aromatic flavours so characteristic of the cultivar. The grapes were then gently pressed and settled overnight and then racked off the lees. The clean juice was fermented with a selected yeast strain at a low temperature. Fermentation was stopped when the wine reached an optimal sugar, acid and alcohol balance, with the help of cooling. The wine was then stabilised and prepared for bottling.*

CELLARMASTER *Andrea Freeborough*

WINEMAKER *Natasha Boks*

COLOUR *Light straw yellow*

BOUQUET *Typical Gewürztraminer nuances of rose petals and Turkish delight on the nose with alluring sweet litchi and pineapple notes.*

PALATE *Elegant, nuanced and well-balanced with floral notes flowing onto the palate. Its sweetness is more suggested than overt, enlivened by good acidity. It closes on a lovely, lingering finish.*

FOOD SUGGESTIONS *Excellent as an aperitif, or served with fruity curries and fragrant Thai and Indian dishes made with butter or coconut milk, and Cantonese and Schezuan seafood and poultry dishes.*

MATURATION PERIOD Five to seven years

RESIDUAL SUGAR 15,30 g/l

ALCOHOL 13,02%

TOTAL ACIDITY 6,60 g/l

PH 3,11



HERITAGE HEROES