

# Honouring Our Winemasters



## THE YOUNG AIRHAWK 2012

This wine pays tribute to Johann Graue's son, Arnold. Graue senior, who brought Nederburg in 1937, played a key role in improving viticultural standards in South Africa. Like his father, Arnold introduced many technical innovations and was renowned for his winemaking prowess. Trained as a winemaker in Europe, his Nederburg wines won many prizes at the Cape during his short career in the late 1940s and early 1950s. He died tragically at 29 in a light aircraft crash.

This wine is made entirely from barrel-fermented Sauvignon blanc.

### THIS WINE IS MADE ENTIRELY FROM SAUVIGNON BLANC

*Background* Award-winning winemaker Razvan Macici has created a selection of limited-edition, affordably priced gourmet wines available exclusively through specialty wine shops and restaurants. Each of the wines is individually named and has 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 wine lovers a greater and more nuanced spectrum of flavour.

*Vineyards* The grapes for this wooded Sauvignon blanc were sourced from selected cool-climate vineyards in Elim, Darling and Durbanville, each offering different facets of the varietal's character.

*Winemaking* The grapes were hand-harvested during the early hours of the morning. The bunches were destemmed and the juice fermented in a combination of second- and third-fill small oak barrels of 228 and 300 litre. The fermentation temperature of each barrel was monitored regularly. The wine, kept on the lees for 10 months, was stirred periodically to add creaminess and complexity.

*Cellar master* Razvan Macici

*Winemaker* Wim Truter

*Colour* Clear, light green with golden hue

*Bouquet* Layers of green figs, asparagus and minerality, very well integrated with wood.

*Palate* Fresh, crisp and zesty with a creamy texture.

*Food suggestions* Excellent with seafood such as fresh oysters, crayfish, calamari, prawns and mussels, chicken and pasta dishes, vegetables and fresh summer salads.

*Maturation potential* 5 to 7 years

*Alcohol* 14,20% by volume

*Residual sugar* 2,80 grams/litre

*pH* 3,25

*Total acidity* 6,69 grams/litre