



Nederburg in Paarl 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 richly fruited with bold flavours and classic structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Multi-talented cellar-master Andrea Freeborough leads the team of highly-skilled winemakers who work closely under her direction.

NEDERBURG THE WINEMASTERS

Nederburg The Winemasters Sauvignon Blanc | 2022

THE RANGE:

The Winemasters ensemble, comprising a top-quality range of varietal offerings, is named to honour the Paarl winery's long-established tradition of winemaking excellence. These classically styled, food-friendly wines with abundant fruit flavours, elegance and finesse, treasure the integrity of the grapes in every step of the wine-growing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills. This wine is made from Sauvignon blanc (90%) and Sémillon (10%) grapes.

VINEYARDS:

The grapes were sourced from top-performing vineyards situated in the Darling, Stellenbosch, Ceres, Philadelphia and Simondium districts, all cool climate winegrowing areas with the benefit of slower ripening of the grapes to achieve greater flavour intensity. The vines are grown in granite and sandstone soils, resulting in grapes with a zestier and higher natural acidity, which adds to the freshness and longevity of the wine. Open vineyard canopies bring about greater sunlight penetration of the grape bunches, contributing to more balanced acidity, in turn making the wine deliciously palatable.

WINEMAKING:

The grapes were hand-harvested, early in the morning in February and March, at 22° to 24° Balling, once it had reached an optimal tropical spectrum of flavour, allowing more thiols and precursor development for greater natural acidity and freshness. On arrival at the cellar, the fruit was crushed and cold-fermented in temperature-controlled stainless-steel tanks at 15° C for a period of two to three weeks. The wine was left on the gross lees for three months. The extended lees contact results in greater mouth-feel and palate weight. Juice and wine movements were kept reductive with minimal mechanical handling to retain the distinctive Sauvignon blanc flavour and quality. The wine was left on the fine lees after blending, for greater freshness and longevity. Varietal specific yeast was used to aptly reflect the expressiveness of the cultivar and prolong its flavour. Only plant proteins were used during setting and fining, making this wine suitable for vegans and vegetarians.

WINEMAKER: Pieter Badenhorst and Jamie Williams

VARIETY / VARIETIES: Sauvignon Blanc (90%), Semillon (10%)

COLOUR: Crisp with a touch of lime green.

BOUQUET: Alluring notes of bell pepper, asparagus and hints of gooseberry and passion fruit in the background

PALATE: Medium-bodied with a medley of fruit flavours on first sip, rounded off by a crisp acidity and a long aftertaste.

FOOD SUGGESTIONS: Excellent with seafood, salads, chicken, soft cheese, veal and light meals.

RESIDUAL SUGAR: 1.60 g/l **ALCOHOL:** 12.55 %

TOTAL ACIDITY: 6.61 g/l (Tartaric) **PH:** 3.26

