

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



**Nederburg**  
SINCE 1791

# The Winemasters

## SAUVIGNON BLANC 2019

**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 (95%) and Semillon (5%) grapes.*

**VINEYARDS** *The grapes were sourced from a variety of vineyards situated in the Western Cape. The vines, situated 100m to 150m above sea level and planted between 1980 and 1999, are grown in Clovelly, Hutton, Tukulu and Oakleaf soils. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, the vines received supplementary irrigation from a micro-irrigation system while some vines are grown under dryland conditions.*

**WINEMAKING** *The grapes were harvested early in the morning by hand at 22° to 24° Balling from February to March. The fruit was crushed and cool-fermented in temperature-controlled stainless-steel tanks at 15°C for a period of two to three weeks. The wine was left on the fermentation lees for two months prior to final blending. Juice and wine movements were kept reductive with minimal mechanical handling to retain the distinctive Sauvignon blanc flavour and quality.*

**CELLAR-MASTER** *Andrea Freeborough (previous cellar-master)*

**WINEMAKER** *Elmarie Botes*

**COLOUR** *Brilliant with a lime-green tinge.*

**BOUQUET** *Lemongrass and tropical fruit aromas with hints of lime and lovely herbaceous flavours.*

**PALATE** *A medium-bodied wine with concentrated flavours of lemongrass, ripe fig and undertones of minerality. The wine has a lingering finish with a fresh, crisp acidity.*

**FOOD SUGGESTIONS** *Excellent with seafood, salads, chicken, veal and light meals.*

RESIDUAL SUGAR 1,97 g/l  
ALCOHOL 13,68%  
TOTAL ACIDITY 6,70 g/l  
PH 3,32

