

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 Andrea Freeborough leads the Nederburg team of highly-skilled winemakers who work closely under her direction.



Première Cuvée Brut

THE RANGE *A superbly refreshing and fruity sparkling wine – a most suitable partner to any celebration.*

This wine is a blend of Chenin Blanc (80%) and Sauvignon Blanc (20%).

VINEYARDS *The grapes were sourced from vineyards across the Western Cape. Planted between 1989 and 1994, the vines are grown in irrigated, sandy riverbeds and decomposed granite and situated some 60 m to 120 m above sea level.*

WINEMAKING *The grapes were harvested by hand at 19° to 20° Balling during the end of January and beginning of February. The fruit was crushed and then cool-fermented in temperature-controlled stainless-steel tanks at 13°C for a period of two to three weeks. No skin contact was allowed and only the free-run juice was used. The wine was left on the lees for almost two months prior to final blending.*

CELLARMASTER *Andrea Freeborough*

WINEMAKER *Elmarie Botes*

COLOUR *Brilliantly clear with a lasting sparkle.*

BOUQUET *Delicate fruit aromas.*

PALATE *Crisp and fresh with a lingering aftertaste.*

FOOD SUGGESTIONS *The perfect partner to any celebration, it gives a bracing vitality to fresh oysters, seasonal fruits, omelettes, Eggs Benedict and is also excellent served on its own.*



RESIDUAL SUGAR 11,80 g/l

ALCOHOL 10,65%

TOTAL ACIDITY 6,70 g/l

PH 3,41