

*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.*



## Manor House

### SAUVIGNON BLANC 2019

**THE RANGE** *The Manor House ultra-premium collection comprises single varietal wines made from some of Nederburg's best-of-best fruit, inspired by the beautifully proportioned Cape Dutch manor house built in 1800 by Nederburg's founder, Philippus Wolvaart.*

*This wine is made from Sauvignon blanc grapes.*

**VINEYARDS** *The grapes were sourced from a single vineyard block in the Darling area. The block was harvested at two intervals based on phenolic ripeness. The vines, planted between 1996 and 2004, are grown in Tukulu and Oakleaf soils at altitudes ranging between 80m and 120m above sea level. The majority of the grapes grow under dryland conditions, on a vertical trellising system.*

**WINEMAKING** *The grapes were harvested by hand in the early morning at 22° to 23° Balling during February and March. The different components of the block were vinified separately to ensure their unique characteristics are fully expressed. After crushing, the free-run juice was clarified before the onset of fermentation in stainless-steel tanks at 15°C. The 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 green tinges.*

**BOUQUET** *Intense aromas of lemongrass, lime and citrus with flinty notes and nuances of asparagus.*

**PALATE** *A medium-bodied wine with a lovely follow through of aromas on the palate and a lingering and fresh finish.*

**FOOD SUGGESTIONS** *Excellent with light meals, seafood, salads and Thai dishes.*



RESIDUAL SUGAR 1,43 g/l  
ALCOHOL 13,90%  
TOTAL ACIDITY 6,60 g/l  
PH 3,32

Safrá 2019. Vinícola Nederburg em 13/10/2019. Paarl/ZA.