



Nederburg is one of South Africa's leading wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with elegant, fresh flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment.

HERITAGE HEROES

Nederburg Heritage Heroes The Anchor Man Old Vine Chenin Blanc | 2023

THE RANGE:

The Heritage Heroes collection of individually named, hand-made gourmet wines, honours some of the legends who have shaped Nederburg and its history as one of South Africa's most awarded wineries. Every one of these wines has been made with a focus on originality, whether in terms of technique or choice of varietal, to offer wine lovers a greater and more nuanced spectrum of flavour.

The Anchor Man is named for Nederburg's founder, Philippus Wolvaart, who bought the farm in 1791 and planted Chenin blanc, amongst other varietals. He had the vision and courage to tame a wilderness and grow great wine. His fingerprints are still on every wine we make.

VINEYARDS:

The Chenin blanc fruit for this wine came from a single bushvine vineyard in the Swartland, planted in 1983 in an east-to-west row direction on a north-facing slope. These heritage vines are certified by South Africa's esteemed Old Vine Project (OVP).

WINEMAKING:

Grapes, hand-harvested in February at 23° Balling, were received at the cellar in whole bunches. The juice was clarified, then vinified using three distinct techniques. A portion of fruit was fermented in first-, second- and third-fill 300- and 500-litre barrels, a second component in stainless-steel tanks, while a third in amphorae (clay pots). The various components were kept on the lees for seven months prior to final blending, stabilisation and bottling.

WINE OF ORIGIN: Swartland

WINEMAKER: Jamie Williams

VARIETIES Chenin Blanc (100%)

TASTING NOTE: A good example of what old vines are capable of. The wine delivers rich, honeyed stonefruit aromas and flavour – but all that is matched and toned with a citrus or lime leaf nuance and well-judged acidity. The mouthfeel is impressive: focussed, compact, with a pithy lemon cream appeal and distinct body and presence. That texture on the mid-palate is beautiful and matches the poised acid and fruit. Harmonious and long with a well-resolved dry finish.

FOOD SUGGESTIONS: Anything from lighter summery dishes – chicken Caesar salad, to a lemony chicken pasta with capers – or even baked dishes, seafood pie or grilled line fish.

AWARDS: Gold The Drinks Business
95 pts Winemag.co.za Rating
92 pts Decanter Points

RESIDUAL SUGAR: 1.43 g/l **ALCOHOL:** 14.38 %

TOTAL ACIDITY: 6.28 g/l (Tartaric) **PH:** 3.3

