



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 Anchorman | 2017

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 innovation, whether in terms of technique or choice of varietal, to offer wine lovers a greater and more nuanced spectrum of flavour. Discover Nederburg's prize-winning The Anchorman, a lively and richly-layered wooded Chenin blanc that celebrates Nederburg's founder, Philippus Wolvaart. He established the farm in Paarl in 1791, and planted Chenin blanc, amongst other varietals. Doing so must have called for a massive leap of faith, as times were hard. But, he was a man of vision and courage, saw the great potential of the land itself and was prepared to put down anchor. A generous family man, he lovingly built a gracious manor house close to a little stream for his wife Margaretha and four children. Sadly she died in 1798, two years before the thatched, beautifully gabled homestead with five rooms was completed. His fingerprints still linger on every wine we make.

VINEYARDS:

Fruit was sourced from old, low-yielding, dry-land bush vines in Paarl and Darling.

WINEMAKING:

One portion of fruit was fermented in first, second- and third-fill 300-litre barrels. A second component was fermented in stainless-steel tanks, while a third was fermented in very old, large vats and the remainder involved a fermentation technique usually reserved for red wines. Called carbonic maceration, whole bunches which are neither crushed nor pressed, are allowed to ferment spontaneously. The resultant wine tends to be light and fruity. This technique was chosen for the freshness it would impart to the wine. After fermentation, the various components were kept on the lees for 9 months prior to final blending and bottling.

WINEMAKER:	Elmarie Botes (previous winemaker)		
VARIETY / VARIETIES:	Chenin Blanc (100%)		
COLOUR:	Brilliant with a bright golden hue.		
BOUQUET:	Reminiscent of ripe fruits, especially apricots, pears and white peaches with floral hint and spice.		
PALATE:	Well-balanced, fresh and fruity with an excellent structure.		
FOOD SUGGESTIONS:	Great with fish, poultry, mild Cape Malay dishes, veal, pasta and salads.		
RESIDUAL SUGAR:	3.85 g/l	ALCOHOL:	13.83 %
TOTAL ACIDITY:	5.75 g/l Tartaric	PH:	3.46

