

GRANNY SMITH

2013

Nouvelle



Between 1958 and 1962, Professor Chris Orffer, of the University of Stellenbosch, created a new variety by crossing Semillon and Ugni Blanc. When presented to the industry, it was Boland Cellar who immediately saw the potential. In 1997, the first commercial vineyard of this variety in the world, was planted on the farm Klipvlei, near Perdeberg, where the Geldenhuys brothers now grow Nouvelle on Swartland soil type. This soil consists of well-drained shale with some clay underneath. It is well-aerated and has a good water-retention capacity. Nouvelle produces relatively acidic wines with a strong grassy, green peppery character.

Granny Smith has an attractive lime green tint, with well-pronounced, complex flavours of grass and Granny Smith apples. It finishes crisp and dry and is delicious on its own or enjoyed with seafood and Chinese dishes.