

Nederburg 56Hundred Cabernet Sauvignon 2012

Colour: Ruby red.

Bouquet: Lovely aromas of ripe berries, currants and dark violets with nuances of dark chocolate and oak in the background.

Palate: A generous and mouth-filling wine showing ripe fruit and delicate oak spice flavours, soft tannins and a lingering aftertaste.

Enjoy with pâtés, burgers, grills, roasts and casseroles as well as matured cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Nederburg Wines

winemaker : Wilhelm Pienaar

wine of origin :

analysis : alc : 13.66 % vol rs : 4.70 g/l pH : 3.56 ta : 5.52 g/l

type : Red

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : Tradition and talent blend with passion, precision and patience at Nederburg, where classically structured wines are made with vibrant fruit flavours. Nederburg's hallmark combination of fruit and finesse continues to be rewarded around the world. The Paarl winery has earned five-star ratings for three wines in the 2012 edition of Platter's South African Wine Guide. Three five-star ratings is the highest number achieved by any producer in the new edition of the guide and Nederburg shares this distinction with two other wineries. In 2011, Nederburg was chosen as Platter's Winery of the Year, with an unprecedented five wines across the multi-tiered range earning five-star ratings. The winery brought home six gold and six best-in-class ratings from the 2011 International Wine & Spirit Competition (IWSC) in London and won two double gold and nine gold medals at the 2011 Veritas Awards, South Africa's National Wine Show.

56HUNDRED range: The legacy left by our original Winemaster The price it took to start a legacy in 1791. One man's faith in the future gave him the courage to invest 5600 guilders for a life of lasting great taste. When every vintage is worth the wait - smooth drinking every time. Juicy and generous wines with vibrant fruit flavours.

The grapes were sourced from trellised vineyards across the Western Cape. The vines, situated at altitudes of between 50m and 300 m above sea level, grow in a variety of soil types ranging from sandy to decomposed granite and alluvial soils. Grafted onto nematode-resistant rootstocks Richter 99 and 110, some vineyards received supplementary irrigation from a micro-irrigation system while others grow under dryland conditions.

about the harvest: The grapes were harvested by hand and machine at 22° to 24° Balling from mid-February until the end of March. Yields averaged 10 tons per hectare.

in the cellar : The fruit was crushed and fermented on the skins in temperature-controlled stainless steel tanks at temperatures of 24°C to 26°C. The relatively short period of fermentation on the skins combined with gentle pump-overs and regular rack-and-returns ensured the extraction of sufficient flavour and colour compounds together with soft and smooth tannins. The wine was carefully oaked for a period of 5 months.



Nederburg Wines

Paarl

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