

## Nederburg 56Hundred Chenin Blanc 2012

Colour: Light straw-yellow with a green tint.

Bouquet: Abundant aromas of white peach, guava and apricots.

Palate: Well-balanced with delicate layers of ripe fruit and a pleasant finish

Excellent served with pork, Chinese food, mild curries, liver pâté and baked puddings.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Nederburg Wines

**winemaker** : Wim Truter

**wine of origin** : Western Cape

**analysis** : alc : 12.50 % vol   rs : 6.50 g/l   pH : 3.30   ta : 6.20 g/l

**type** : White   **wooded**

**pack** : Bottle   **closure** : Screwcap

2012 Veritas Wine Awards - Bronze Medal

**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 and bush vineyards across the Western Cape. The vines were planted between 1980 and 1995 in sandy, decomposed granite and alluvial soils, situated at altitudes of 50 m to 100 m above sea level. Grafted onto nematode-resistant rootstocks Richter 99 and 101-14, some received supplementary irrigation from a micro-irrigation system while others grow under dryland conditions.

**about the harvest**: The grapes were harvested by hand at 21° to 22.5° Balling, during February.

Yields averaged 10 tons per hectare.

**in the cellar** : The fruit was received at the cellar, the bunches were destemmed and the juice allowed a short period of skin contact for added aromatic expression. The settled free-run juice was carefully fermented in stainless steel tanks at a low temperature. After the completion of the alcoholic fermentation the young wine was allowed to rest for five months on the fine lees in order to enhance its structure and mouthfeel.



### Nederburg Wines

Paarl

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