

Nederburg 56Hundred Chenin Blanc 2014

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 : Natasha Williams

wine of origin : Western Cape

analysis : alc : 12.56 % vol rs : 5.93 g/l pH : 3.42 ta : 6.64 g/l

type : White **style :** Off Dry **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

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 continues to earn five-star ratings for its wines in Platter's South African Wine Guide. 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. In addition, cellarmaster Razvan Macici was crowned the 2012 Diners Club Winemaker of the Year and the winery itself announced the South African Producer of the Year at the 2012 International Wine & Spirits Competition (IWSC). These are just some of the many accolades earned by Nederburg where hand-crafted, micro-cuvées for specialist winelovers and beautifully balanced and accessible wines for everyday enjoyment are made with equal commitment.

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.

in the vineyard :

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. Yields averaged 10 tons per hectare.

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

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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