

Nederburg 56Hundred Sauvignon Blanc 2014

Colour: Brilliant green.

Bouquet: Passion fruit and grassy aromas with floral and citrus notes.

Palate: A refreshing, medium-bodied wine with fresh tropical fruit flavours and a pleasant finish.

Excellent served with light meals, seafood and salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Natasha Williams

wine of origin : Western Cape

analysis : alc : 12.7 % vol rs : 4.52 g/l pH : 3.32 ta : 6.57 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

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, cellar master 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 vineyards in the Darling, Paarl and Philadelphia areas. The vines, planted between 1969 and 1998, are grown in Clovelly, Hutton, Tukululu and Oakleaf soils at altitudes ranging between 80m and 120m above sea level. Grafted onto nematode resistant rootstock Richter 99 and 101-14, they received supplementary irrigation from an overhead sprinkler system.

about the harvest: The grapes were harvested by hand and machine at 21° to 22° Balling during February.

in the cellar : The fruit was crushed and gently pressed to extract excellent quality juice. After clarification the juice was fermented in temperature-controlled stainless steel tanks at 15°C for three weeks. The vinification processes were strictly controlled to preserve the characteristic fruit flavours.



Nederburg Wines

Paarl

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