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Nederburg 56Hundred Cabernet Sauvignon 2015



Colour: Ruby red.
Bouquet: An abundance of ripe berry and dark chocolate aromas with nuances of oak in the background.
Palate: A full-bodied wine with ripe fruit and delicate oak spice flavours, firm tannins and a lingering aftertaste.

An ideal partner to robust dishes from pâtés to steaks, as well as full-bodied dishes such as beef stroganoff, winter stews, roasts and mature cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Nederburg Wines
winemaker : Samuel Viljoen
wine of origin : Western Cape
analysis : **alc :** 14.28 % vol **rs :** 6.62 g/l **pH :** 3.76 **ta :** 5.55 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Nederburg blends delicious and refreshing fruit vibrancy with classic structure and refinement and its hallmark combination of fruit and finesse is appreciated worldwide.

The winery consistently earns trophies, medals and accolades at international competitions.

Andrea Freeborough, who worked under cellar-master Razvan Macici, more than a decade ago, has returned to head the winemaking team. She brings a wealth of experience and a formidable prize-winning track record of her own. She is supported by two winemakers who work closely under her direction. They are Samuel Viljoen, who produces the red wines, and Natasha Boks, who makes the whites.

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 warm Paarl and Wellington areas in the Western Cape. Planted between 1990 and 1998, the vines are grown in soil originating from decomposed granite on southerly facing slopes, situated some 50m to 100m above sea level. Grafted onto nematode-resistant rootstock Richter 99 and 110, the vines are grown under dryland conditions and, when necessary, receive supplementary irrigation from either micro- or drip-irrigation or an overhead sprinkler system.

about the harvest: The grapes were harvested by hand and machine at 22º to 23.5º Balling from mid-February until the end of March.

in the cellar :
The fruit was crushed and then cool-fermented on the skins in temperature-controlled stainless steel tanks at 25º to 28ºC for two weeks. Upon completion of malolactic fermentation the wine was matured in oak for a period of 12 months.

Cellar master: Andrea Freeborough

Nederburg Wines

Paarl

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