

Nederburg 56Hundred Merlot 2015

Colour: Dark ruby red.

Bouquet: Aromas of soft, rich fruit such as strawberry and blackcurrant with subtle vanilla oak in the background.

Palate: A medium-bodied wine with attractive up-front fruit flavours and a soft, silky texture.

Excellent served with oxtail, casseroles, red meat, game, pizza and pasta dishes.

variety : Merlot | 100% Merlot

winery : Nederburg Wines

winemaker : Samuel Viljoen

wine of origin : Western Cape

analysis : alc : 14.18 % vol rs : 6.59 g/l pH : 3.67 ta : 6.03 g/l

type : Red style : Off Dry body : Medium wooded

pack : Bottle size : 750ml closure : Cork

THE RANGE 56HUNDRED or 5 600 guilders was the price founder, Philippus Wolvaart paid in 1791 for the farm in Paarl he was to call Nederburg. Bright, fresh, succulent, soft and smooth-drinking, these premium wines are a tribute to him. He had the vision to recognise the wine-growing potential of his land and the optimism to clear an untamed property and establish a flourishing farm that continues to thrive today, more than two centuries later.

in the vineyard :

The grapes were sourced from bush and trellised vineyards in the Paarl, Darling and Stellenbosch areas. Planted between 1990 and 1998, the vines are grown in decomposed granite soils on south-westerly facing slopes 50m to 150m above sea level. The vines, grafted onto nematode-resistant rootstock Richter 99 and R110, are grown under dryland conditions and receive supplementary irrigation by means of an overhead sprinkler system.

about the harvest:

The grapes were harvested by hand and machine at 23° to 25° Balling during February and March.

in the cellar :

The fruit was crushed and cool-fermented on the skins in temperature-controlled stainless steel tanks at 25°C to 28°C for 10 to 14 days. The wine was matured in contact with French and American oak for four months.

CELLARMASTER Andrea Freeborough

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