

Nederburg 56Hundred Chenin Blanc 2016

Colour: Light green.

Bouquet: Abundant aromas of pineapples, peaches and guava.

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 Boks

wine of origin : Western Cape

analysis : alc : 12.49 % vol rs : 6.68 g/l pH : 3.22 ta : 6.22 g/l

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

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

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 recognize 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 vineyards in the Paarl, Malmesbury and Philadelphia areas. The vines, situated on mostly south to south-westerly-facing slopes and grafted onto Filloksera-resistant rootstocks Richter 99 and 101, received either supplementary or drip irrigation.

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.

This wine is made from Chenin blanc grapes.



Nederburg Wines

Paarl

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