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Nederburg 56Hundred Cabernet Sauvignon 2016

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, youthful 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 :** 13.78 % vol **rs :** 6.91 g/l **pH :** 3.63 **ta :** 5.60 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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 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

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