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Nederburg 56Hundred Cabernet Sauvignon 2017

Colour: Ruby red.
Bouquet: An abundance of red berry and dark chocolate aromas with nuances of oak in the background.
Palate: A medium-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 :** 14.36 % vol **rs :** 6.33 g/l **pH :** 3.74 **ta :** 5.40 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

Nederburg's 56Hundred range of refreshing, fruity and smooth-drinking wines takes its name from the price of fifty-six hundred guilders that Philippus Wolvaart paid in 1791 for the farm he was to call Nederburg. He had the vision to recognise the wine-growing potential of this 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 Western Cape. Various climate zones add to the complexity of the wine. The wine farmers work closely with the Nederburg viticulturist to ensure the optimum quality of grapes delivered to the cellar. The grapes were sourced from vineyards in the Western Cape. Various climate zones add to the complexity of the wine. The wine farmers work closely with the Nederburg viticulturist to ensure the optimum quality of grapes delivered to the cellar.

about the harvest: The grapes were harvested by hand and machine at 22° to 23.5° 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 25° to 28°C for two weeks. Upon completion of malolactic fermentation the wine was matured in contact with French and American oak for a period of four months.

Cellar master: Andrea Freeborough

Nederburg Wines
Paarl
021 862 3104
www.nederburg.com