

Nederburg 56Hundred Merlot 2017

Colour: Dark ruby red

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

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

Delicious 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 : 14.12 % vol rs : 6.51 g/l pH : 3.61 ta : 5.68 g/l

type : Red **style** : Off Dry **body** : Medium **wooded**

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

THE RANGE 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 across the Western Cape. The viticulturist works hand-in-hand with the grape growers in managing each vineyard block to ensure the best quality fruit for this wine. The different microclimates and soil types associated with each vineyard add to the complexity of the wine.

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 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 a period of four months.

CELLARMASTER Andrea Freeborough



Nederburg Wines

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