

Nederburg 56Hundred Shiraz 2017

Colour: Deep red

Bouquet: An abundance of plums and cherries, red and black fruit with sweet vanilla and oak spice aromas.

Palate: Flavours of red fruit, cherries and dark chocolate with spicy notes of pepper and soft, rounded tannins.

Delicious with Mediterranean meat dishes such as spicy lamb, souvlaki, kebabs or traditional roasts, oxtail and barbecued steaks.

variety : Shiraz | 100% Shiraz

winery : Nederburg Wines

winemaker : Samuel Viljoen

wine of origin : Western Cape

analysis : alc : 14.35 % vol rs : 6.67 g/l pH : 3.64 ta : 5.27 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **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 22° to 23,5° Balling from mid-February until the end of March.

in the cellar : The fruit was crushed and -fermented on the skins in temperature-controlled stainless steel tanks at 25° to 28°C for two weeks. The wine was matured in contact with French and American oak for a period of four months.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com