

Nederburg 56Hundred Chenin Blanc 2018

Colour: Light green.

Bouquet: Abundant aromas of pineapples, peaches and guava.

Palate: A well-balanced wine with delicate layers of stone fruit and citrus undertones. The wine has a fresh and lingering finish.

Excellent with pork, Chinese food, mild curries, liver pâté and baked puddings.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Nederburg Wines

winemaker : Elmarie Botes

wine of origin : Western Cape

analysis : alc : 12.43 % vol rs : 6.50 g/l pH : 3.34 ta : 6.04 g/l

type : White **style** : Off Dry **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.

This wine is made from Chenin blanc grapes.

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. The vines, situated on mostly south to southwesterly-facing slopes and grafted onto Phylloxera-resistant rootstocks Richter 99 and 101, received either supplementary or drip irrigation.

about the harvest: The grapes were harvested by hand and machine at 21° to 22° Balling during February.

in the cellar : The fruit was crushed and skin contact was allowed for added aromatic expression. The settled, free-run juice was fermented in stainless-steel tank at 15° to 16° C prior to blending.



Nederburg Wines

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