

Nederburg 56Hundred Shiraz 2018

Colour: Deep red. An abundance of plums, red and black fruit, with sweet vanilla and oak spice aromas. Flavours of red fruit, vanilla and spicy notes of pepper with soft, rounded tannins. Excellent drinkability.

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 : 13.68 % vol rs : 6.63 g/l pH : 3.55 ta : 5.68 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **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. This wine is made from Shiraz grapes.

Available UK - Tesco

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 24° Balling during February and March.

in the cellar : The fruit was crushed and cool fermented 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.

CELLARMASTER Andrea Freeborough

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