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Nederburg 56Hundred Cabernet Sauvignon 2018

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. Excellent
drinkability.

An ideal partner to robust dishes from pâtés to steaks, as well as winter stews and casseroles, roasts and mature cheeses.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Nederburg Wines
winemaker : Samuel Viljoen
wine of origin : Western Cape
analysis : **alc :** 13.19 % vol **rs :** 8.44 g/l **pH :** 3.72 **ta :** 5.64 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. This wine is made from Cabernet Sauvignon grapes.

This wine is available in South Africa, at the brand home at Nederburg wine farm, in Europe and the UK.

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 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 five months.

CELLARMASTER Andrea Freeborough

Nederburg Wines
Paarl
021 862 3104
www.nederburg.com