

Nederburg 56Hundred Pinotage 2017

Dark ruby. Ripe plums and berries with gentle oak spice and hints of liquorice and vanilla aromas in background. Juicy berries, soft tannins and a lingering aftertaste.

Delicious with pasta, pizza, roast leg of lamb, bobotie and even chocolate.

variety : Pinotage | Pinotage

winery : Nederburg Wines

winemaker : Samuel Viljoen

wine of origin : Western Cape

analysis : alc : 14.14 % vol rs : 6.45 g/l pH : 3.73 ta : 5.16 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity

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 Pinotage grapes.

Available in 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 23° to 24,5° Balling from the end of January to mid-February.

in the cellar : They were crushed and fermented in temperature-controlled stainless steel tanks at 25°C to 28°C for approximately two weeks. After malolactic fermentation, the wine was matured in contact with French and American oak for a period of 5 months.

Cellarmaster: Andre Freeborough

Nederburg Wines

Paarl

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