

## Nederburg 56Hundred Pinot Noir 2018

Light red. Strawberry, cranberry and cherry notes with subtle hints of oak spice. A soft textured, light and pleasantly fruity red wine bursting with red berries and cherry flavours.

Excellent with duck, seafood, poultry, pizza and pasta dishes, it also matches a variety of mild and creamy cheeses.

**variety** : Pinot Noir | 100% Pinot Noir

**winery** : Nederburg Wines

**winemaker** : Samuel Viljoen

**wine of origin** : Western Cape

**analysis** : **alc** : 12.39 % vol **rs** : 6.0 g/l **pH** : 3.53 **ta** : 5.73 g/l

**type** : Red **style** : Dry **body** : Light **taste** : Fruity **wooded**

**pack** : Bottle **size** : 750ml **closure** : Screwcap

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with bold flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Multi-talented cellar-master Andrea Freeborough leads the Nederburg team of highly-skilled winemakers who work closely under her direction.

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.

*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.

**in the cellar** : The fruit was crushed into temperature-controlled stainless-steel tanks. Gentle pump-overs and regular rack and returns at temperatures not exceeding 25°C, ensure that sufficient flavour and colour compounds are extracted, resulting in soft and smooth tannins. The wine was oaked for a period of nine months.



### Nederburg Wines

Paarl

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