

## Nederburg 56Hundred Cabernet Sauvignon 2019

Colour: Ruby red.

Bouquet: An abundance of ripe red berry fruit and dark chocolate aromas with nuances of cassis.

Palate: A medium-bodied wine with ripe fruit and delicate oak spice flavours, firm tannins and a lingering, youthful aftertaste. Excellent drinkability.

Available in South Africa, Africa, Angola, Europe and the United Kingdom

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 : 12.99 % vol   rs : 7.66 g/l   pH : 3.62   ta : 5.87 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.

**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 eight months.

CELLAR-MASTER: Lizelle Gerber

### Nederburg Wines

Paarl

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