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Nederburg 56Hundred Pinot Grigio 2020



Colour: Light-coloured straw with peach hue
Bouquet: Abundant aromas of orchard blossom, peach and citrus.
Palate: Luscious and bright with lots of white peach flavour, tinged with a fresh citrus overlay, the wine is energetic and refreshing. Well balanced, crisp and zesty

Serve chilled with light Italian-style dishes, and Asian food made with just a little spice.

variety : Pinot Gris | 100% Pinot Grigio
winery : Nederburg Wines
winemaker : Elmarie Botes
wine of origin : Western Cape
analysis : **alc :** 12.80 % vol **rs :** 9.90 g/l **pH :** 3.11 **ta :** 6.04 g/l
type : White **style :** Dry **taste :** Fruity
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 Lizelle Gerber leads the Nederburg team of highly skilled winemakers who work closely under her direction.

This wine is available to purchase in the UK.

in the vineyard : The grapes were sourced from top-performing vineyards situated in Stellenbosch. Vines are grown in sandstone soil, resulting in grapes with a higher natural acidity, which adds to the freshness and longevity of the wine. Open vineyard canopies bring about greater sunlight penetration of the grape bunches, contributing to more balanced acidity, in turn making the wine deliciously palatable.

about the harvest: The grapes were harvested, early in the morning during February, at 22º to 23º Balling.

in the cellar : The grapes were harvested, early in the morning during February, at 22º to 23º Balling, once it had reached an optimal spectrum of flavour. On arrival at the cellar, the fruit was crushed and the juice drained immediately to minimise colour extraction. Following clarification, the free run juice was cold-fermented in temperature-controlled stainlesssteel tanks at 15˚C for a period of three weeks. The wine was left on the gross lees for
three months. The extended lees contact results in greater mouth-feel and palate weight. The wine was left on the fine lees after blending, for greater freshness and longevity. Only plant proteins were used during setting and fining, making this wine suitable for vegans and vegetarians.

CELLAR-MASTER: Lizelle Gerber

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