

Nederburg 56Hundred Chardonnay 2021

Aromas of citrus and lime followed by flavours of white peach and apple with a hint of spice. A mouth-filling wine with a lovely freshness, ripe fruit flavours and a lingering finish.

Delicious with seafood, fish, poultry or veal dishes.

variety : Chardonnay | 100% Chardonnay

winery : Nederburg Wines

winemaker : Pieter Badenhorst

wine of origin : Western Cape

analysis : alc : 12.1 % vol rs : 4.48 g/l pH : 3.44 ta : 5.9 g/l

type : White **wooded**

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

Nederburg's 56HUNDRED range of refreshing, fruity and smooth-drinking wines takes its name from the fifty-six hundred guilders that Philippus Wolvaart used in 1791 to start the farm he was to call Nederburg. He had the vision to recognise the wine-growing potential of this land and the optimism and drive 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 100% Chardonnay grapes.

in the cellar : The grapes were harvested by hand and machine at 22,5° to 23,5° Balling during February and March. After clarification, the juice was fermented in stainless-steel tanks at 16°C. The wine was kept on its fine lees for four months, whereafter the different components were blended and stabilised prior to bottling. This wine is lightly wooded.



Nederburg Wines

Paarl

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