

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. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Multi-talented cellar-master Andrea Freeborough leads the team of highly-skilled Nederburg winemakers who work closely under her direction.



56HUNDRED

CABERNET SAUVIGNON 2017

THE RANGE 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 Cabernet Sauvignon grapes.

VINEYARDS The grapes were sourced from vineyards in the Western Cape. Various climate zones add to the complexity of the wine. The wine farmers work closely with the Nederburg viticulturist to ensure the optimum quality of grapes delivered to the cellar.

WINEMAKING The grapes were harvested by hand and machine at 22° to 23.5° Balling from mid-February until the end of March. 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 four months.

CELLARMASTER Andrea Freeborough

WINEMAKER Samuel Viljoen

COLOUR Ruby red.

BOUQUET An abundance of red berry and dark chocolate aromas with nuances of oak in the background.

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

FOOD SUGGESTIONS An ideal partner to robust dishes from pâtés to steaks, as well as full-bodied dishes such as beef stroganoff, winter stews, roasts and mature cheeses.

RESIDUAL SUGAR 6,33 g/l

ALCOHOL 14,36%

TOTAL ACIDITY 5,40 g/l

PH 3,74

