

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.



# 56Hundred

## CHENIN BLANC 2019

**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 Chenin blanc grapes.*

**VINEYARDS** 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. The vines, situated on mostly south to south-westerly-facing slopes and grafted onto Phylloxera-resistant rootstocks Richter 99 and 101, received either supplementary or drip irrigation.

**WINEMAKING** The grapes were harvested by hand and machine at 21° to 22° Balling during February. The fruit was crushed and a short period of skin contact was allowed for added aromatic expression. Clarified juice was fermented in stainless-steel tanks at 15° to 16°C prior to blending.

**CELLAR-MASTER** Andrea Freeborough (previous cellar-master)

**WINEMAKER** Elmarie Botes

**COLOUR** Light green.

**BOUQUET** Intense aromas of sweet-melon, gooseberry and kiwi with lovely citrus undertones.

**PALATE** A well-balanced wine with delicate layers of stone fruit and citrus undertones. The wine has a fresh finish with lime notes towards the end.

**FOOD SUGGESTIONS** Excellent with pork, Chinese food, mild curries, liver pâté and baked puddings.



RESIDUAL SUGAR 6,60 g/l  
ALCOHOL 12,14%  
TOTAL ACIDITY 6,01 g/l  
PH 3,23