



Nederburg is one of South Africa's leading wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with elegant, fresh flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Talented cellar-master Lizelle Gerber leads a team of highly-skilled winemakers who work closely under her direction.

56HUNDRED

Nederburg 56Hundred Merlot | 2019

THE RANGE:

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.

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.

WINEMAKING:

The grapes were harvested by hand and machine at 23° to 25° Balling during February and March. The fruit was crushed and fermented on the skins in temperature-controlled stainless-steel tanks at 25°C to 28°C for 14 days. The wine was matured in contact with French and American oak for a period of seven months.

CELLAR-MASTER: Lizelle Gerber

WINEMAKER: Samuel Viljoen

VARIETY / VARIETIES: Merlot (100%)

COLOUR: Dark ruby red.

BOUQUET: Aromas of soft, rich fruit like plums and blue berries, with subtle vanilla and black pepper notes.

PALATE: A medium-bodied wine with attractive up-front fruit flavours and a soft, silky texture.

FOOD SUGGESTIONS: Delicious with oxtail, casseroles, red meat, game, pizza and pasta dishes.

RESIDUAL SUGAR: 7,91 g/l **ALCOHOL:** 13,62 %

TOTAL ACIDITY: 5,35 g/l Tartaric **PH:** 3,62

