



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.

56HUNDRED

Nederburg 56Hundred Pinotage | 2018

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 24,5° Balling from the end of January to mid-February. They were crushed and fermented in temperature-controlled stainless-steel tanks at 25°C to 28°C for approximately two weeks. After malolactic fermentation, the wine was matured in contact with French and American oak for a period of five months.

WINEMAKER: Samuel Viljoen

VARIETY / VARIETIES: Pinotage (100%)

COLOUR: Dark ruby.

BOUQUET: Ripe plums and sweet berries with gentle oak spice vanilla nuances.

PALATE: Juicy berries, soft tannins and a lingering aftertaste on this medium-bodied wine.

FOOD SUGGESTIONS: Delicious with pasta, pizza, roast leg of lamb, bobotie and even chocolate.

RESIDUAL SUGAR: 4.50 g/l **ALCOHOL:** 14.09 %

TOTAL ACIDITY: 5.65 g/l Tartaric **PH:** 3.57

