

## Nederburg Rosé 2004

**Bronze - International Wine and Spirit Competition (IWSC) 2005**

Colour: Lovely pale orangey rose.

Bouquet: Soft fruity aromas with an abundance of strawberry.

Taste: A lively light to medium-bodied wine with a clean, fruity and refreshing finish.

The winemaker suggests serving with smoked salmon, summer salads or vegetarian dishes.

**variety :** Gamay Noir | Gamay Noir, Cinsaut

**winery :** Nederburg Wines

**winemaker :** Elunda Basson

**wine of origin :** Coastal

**analysis :** alc : 10.50 % vol    rs : 22.54 g/l    pH : 3.40    ta : 5.70 g/l

**type :** Rose    **style :** Semi Sweet

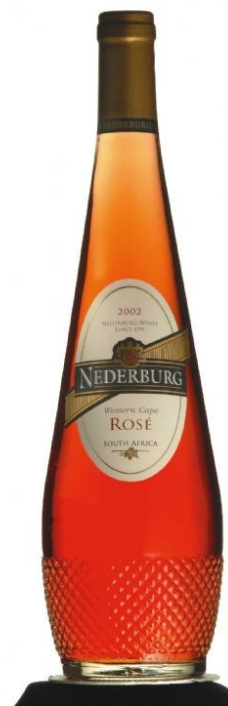
**pack :** Bottle

Bronze - International Wine and Spirit Competition (IWSC) 2005

**in the vineyard :** Grapes were sourced from vineyards in the Durbanville, Stellenbosch, Paarl and Darling areas. The grapes are grown in decomposed granite on slopes suiting the cultivar, ranging in altitudes at between 50 m and 150 m above sea level. The vineyards were planted between 1985 and 1995. The vines, grafted onto nematode resistant rootstock Richter 99, R110 and 101-114, are grown under dryland conditions and receive supplementary irrigation by means of an overhead sprinkler system.

**about the harvest:** The grapes were harvested by hand at between 18Å° and 19Å° Balling during mid-February.

**in the cellar :** They were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two to three weeks at 13Å° C, before being left on the skins for 1 day.



## Nederburg Wines

Paarl

021 862 3104

[www.nederburg.com](http://www.nederburg.com)