

Nederburg Rosé 2005

International Wine & Spirit Competition 2006 - Bronze

Colour: Lovely pale orangey rosé.

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 : Cinsaut | 75% Cinsaut, 18% Pinotage, 4% Shiraz, 3% Merlot

winery : Nederburg Wines

winemaker : Elunda Basson

wine of origin : Coastal

analysis : alc : 11.59 % vol rs : 19.50 g/l pH : 3.48 ta : 5.80 g/l

type : Rose **style :** Semi Sweet

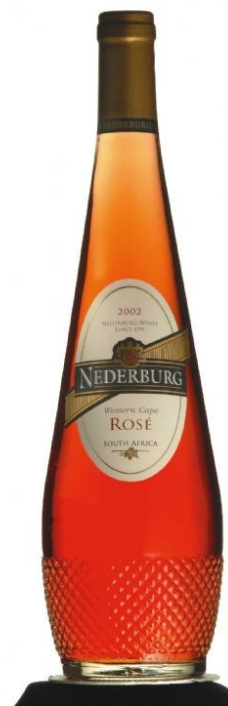
pack : Bottle

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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 50m and 150m 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 18° and 19° Balling during mid-February.

in the cellar : They were crushed, receiving four to six hours skin contact, and then cool-fermented in temperature-controlled stainless steel tanks for two to three weeks at 13°C, before being left on the skins for a day.



Nederburg Wines

Paarl

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www.nederburg.com