

Nederburg Rose 2000

The nose detects a berry flavour which leads the way to a superb balance between sweetness and fruit acidity. This leaves you with a freshness and a touch of raspberry on the palate and on the aftertaste. The first Nederburg Rose was released in the late fifties. Nederburg Rose is ideal with smoked salmon or vegetarian platters.

variety : | Blend

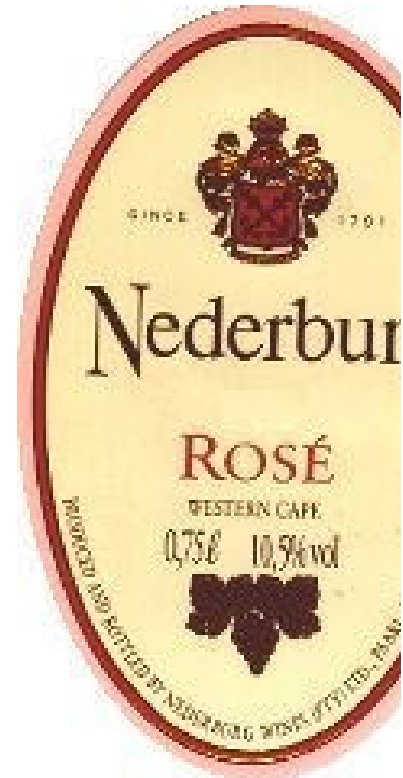
winery : Nederburg Wines

winemaker : Elunda Loubser

wine of origin : Coastal

analysis : alc : 11.50 % vol rs : 21.00 g/l pH : 3.28 ta : 5.40 g/l fso2 : 41 mg/l

in the cellar : A blend of Cinsaut and Gamay Noir. Made in the age-old traditional method of fermenting the skins with the juice for 24 to 36 hours. The result is a classic pink colour.



Nederburg Wines

Paarl

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