

Nederburg Foundation Rosé 2015

Colour: Lovely pale rose.

Bouquet: Aromas of candy floss, cherries, strawberries and dried herbs.

Palate: Clean, fruity and refreshing flavours with a good acid structure.

Excellent on its own or served with smoked salmon, summer salads or vegetarian dishes.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot, Shiraz, Pinotage

winery : Nederburg Wines

winemaker : Natasha Boks

wine of origin : Western Cape

analysis : alc : 12.33 % vol rs : 15.45 g/l pH : 3.22 ta : 6.19 g/l

type : Rose **style :** Semi Sweet **body :** Medium **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

Background

Nederburg blends delicious and refreshing fruit vibrancy with classic structure and refinement and its hallmark combination of fruit and finesse is appreciated worldwide.

The winery consistently earns trophies, medals and accolades at international competitions.

Andrea Freeborough, who worked under cellar-master Razvan Macici, more than a decade ago, has returned to head the winemaking team. She brings a wealth of experience and a formidable prize-winning track record of her own. She is supported by two winemakers who work closely under her direction. They are Samuel Viljoen, who produces the red wines, and Natasha Boks, who makes the whites.

Foundation Collection: The Foundation range revives a tradition begun by Nederburg's founder, Philippus Wolvaart, who acquired land in the Paarl Valley in 1791. This laid the foundation for Nederburg as South Africa's most prized name in wine. The range is softly styled with fresh and fruity aromas, making it perfect for everyday drinking.

in the vineyard : The grapes were sourced from vineyards in Paarl, Wellington, Durbanville, Stellenbosch and Darling areas. The vines, planted between 1985 and 1995 at altitudes of 50m to 150m above sea level, are grown in a variety of soils and terroirs suiting the cultivar. Grafted onto nematode-resistant rootstock Richter 99, R110 and 101-114, the vines received supplementary irrigation

about the harvest: The grapes were harvested by hand and machine at 19° to 22° Balling in January and February.

in the cellar :

The fruit was crushed and allowed six to eight hours of skin contact before pressing to extract the delicate rose colour and varietal aromas. The juice was fermented in stainless steel tanks at 15°C.

Cellarmaster: Andrea Freeborough

Nederburg Wines

Paarl

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www.nederburg.com