

Nederburg Private Collection Carignan Grenache Rosé 2018

Light strawberry pink. Aromas of strawberries and summer berries with a hint of candyfloss. A refreshing wine with an abundance of berry flavours and a pleasant finish.

Excellent with smoked salmon, risotto, summer salads or vegetarian dishes.

variety : Carignan | 52% Carignan, 48% Grenache

winery : Nederburg Wines

winemaker : Elmarie Botes

wine of origin : Western Cape

analysis : alc : 13.32 % vol rs : 2.19 g/l pH : 3.25 ta : 5.80 g/l

type : Rose **style** : Dry **body** : Light **taste** : Fruity

pack : Bottle **size** : 0 **closure** : Screwcap

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with bold flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Multi-talented cellar-master Andrea Freeborough leads the team of highly-skilled Nederburg winemakers who work closely under her direction.

Private Collection is an ultra-premium ensemble of five single varietal wines and a blend, produced from top-performing vineyards, and exclusive to travel retail. Our viticultural and winemaking teams work jointly to identify fruit in each vineyard for this luxury range. Hand-picked grapes that stand out for their fine balance of fruit, acid and sugar, for their exceptional concentration and depth of aromas are reserved for Private Collection wines.

Available: Travel retail exclusive

in the vineyard : The Grenache and Carignan grapes, hand-picked early in the morning, were sourced from vineyards situated at the Nederburg farm in Paarl. Planted in 2007, the vines are trellised on vertical systems, with sufficient sunlight penetrating into canopies. Both vineyards receive supplementary irrigation during the growing season.

in the cellar :

The grapes were harvested by hand at 21° Balling during February. The clear juice was fermented dry in temperature-controlled stainless-steel tanks for a period of two weeks at 15°C. Minimal skin contact was allowed.

CELLARMASTER Andrea Freeborough

Nederburg Wines

Paarl

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