

Nederburg The Winemasters Carignan Grenache Rosé 2020

Colour: Blush pink.

Bouquet: Tempting aromas of orange melon, peach and subtle caramel with a hint of cherry and pomegranate.

Palate: Similar fruit flavours can be found in the mouth. Melon, cherry and pomegranate with revitalising juiciness and a subtle floral note. Rounded and ripe with pleasantly refreshing acidity throughout.

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

variety : Grenache | 67% Grenache, 33% Carignan

winery : Nederburg Wines

winemaker : Lizelle Gerber

wine of origin : Western Cape

analysis : alc : 13.41 % vol rs : 1.78 g/l pH : 3.10 ta : 6.02 g/l

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

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

The Winemasters ensemble, comprising a top-quality range of varietal offerings, is named to honour the Paarl winery's long-established tradition of winemaking excellence. These classically styled, food-friendly wines with abundant fruit flavours, elegance and finesse, treasure the integrity of the grapes in every step of the wine-growing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills.

Available exclusively online at Nederburg.com or at Nederburg Wines in Paarl

in the vineyard : Nederburg's core range of varietal and blended wines is an expression of its proud legacy of winemaking excellence, dating back to 1791. These classically styled, food friendly wines with abundant fruit flavours, elegance and finesse, treasure the integrity of the grapes in every step of the wine-growing and winemaking journey. Every drop demonstrates an unwavering commitment to world-class vineyard and cellar skills.

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 received supplementary irrigation during the growing season. A portion of the Grenache grapes comes from a vineyard in the Swartland area.

about the harvest: The grapes were harvested early in the morning by hand at 20° to 22° Balling during February.

in the cellar :

Components were separately vinified. Minimal skin contact was allowed. Only free run juice was clarified. Fermentation took place in stainless-steel tanks at 15° to 16°C. After blending, the wine was stabilised and clarified prior to bottling.

CELLARMASTER Lizelle Gerber

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