

Nederburg Grenache Carignan Rosé 2020

Colour: Blush pink.

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

Palate: 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 : Paarl

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

type : Rose **taste** : Fruity

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

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.

in the vineyard : The fruit for this wine came from vineyards located on the Nederburg farm in Paarl. Close proximity to the cellar is beneficial on two fronts: retaining freshness and minimising skin contact to achieve a light onion colour in the wine. Planted in 2007 in shale, with good water-holding capacity to buffer soil against heat waves and to protect the freshness of the fruit. The vines are trellised on vertical systems, with sufficient sunlight penetrating into canopies for more balanced acidity in the eventual wine.

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

in the cellar : The different components were vinified separately. Minimal skin contact was allowed for less colour extraction. Only free run juice was clarified. Fermentation took place in stainless-steel tanks at 15° C to 16° C. The wine was left on the gross lees for an extended period of three months, to achieve better mouth-feel and palate weight. The wine was left on the fine lees after blending, for greater freshness and longevity. Varietal specific yeast was used to aptly reflect the expressiveness of the cultivars and prolong its flavour. Only plant proteins were used during setting and fining, making this wine suitable for vegans and vegetarians.

Nederburg Wines

Paarl

021 862 3104

www.nederburg.com
