

Nederburg The Winemasters Carignan Grenache Rosé 2024

Aromas of raspberry, cherry, blueberry and pomegranate are also found on the crisp yet juicy palate. The almost chalky, dry grip of the pomegranate is such a lovely contrast to the bright fruitiness of the berries that it adds texture and breadth. Overall, the wine is more weighty and has a greater presence in the mouth than expected. It also helps to elongate and stretch out the dry finish while the flavour lingers long.

The sheer palatability, versatility and texture of this wine makes it a match for a host of foods. Its fruitiness would complement a Quiche Lorraine (or any quiche for that matter!) as well as it would a salty Caesar salad. The acidity and dry crispness mean it could take on a creamy salmon linguini pasta as well as it could an exotic Middle Eastern rice pilaf, studded with spice. But then it could also accompany a coconut panna cotta ... a real chameleon wine. Deliciously so!

variety : Grenache | 84% Grenache, 16% Carignan

winery : Nederburg Wines

winemaker : Jamie Williams

wine of origin : Paarl

analysis : alc : 12.41 % vol rs : 1.64 g/l pH : 3.11 ta : 6.14 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.

in the vineyard : The Grenache fruit was sourced from Wellington and Paarl. Planted mostly in shale soils, with good water-holding capacity to buffer against heat waves and to protect the freshness of the fruit. The vines are trellised on vertical systems, with sufficient sunlight penetrating 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. Varietal specific yeast was used to aptly reflect the expressiveness of the cultivars and prolong its flavour. Only plant proteins were used during settling and fining, making this wine suitable for vegans and vegetarians



Nederburg Wines

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