

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. Multi-talented cellar-master Andrea Freeborough leads the Nederburg team of highly-skilled winemakers who work closely under her direction.



Nederburg
SINCE 1791

The Winemasters

CARIGNAN GRENACHE ROSÉ 2019

THE RANGE *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.*

This wine is made from a blend of Carignan (55%) and Grenache (45%) grapes.

VINEYARDS *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.*

WINEMAKING *The grapes were harvested early in the morning by hand at 20° to 22° Balling during February. 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 *Andrea Freeborough*

WINEMAKER *Elmarie Botes*

COLOUR *Salmon pink.*

BOUQUET *Aromas of summer berries and rose petals with hints of candyfloss.*

PALATE *A refreshing wine with an abundance of berry flavours that opens up into floral notes and a pleasant finish.*

FOOD SUGGESTIONS *Excellent with smoked salmon, risotto, summer salads or vegetarian dishes*

RESIDUAL SUGAR 2,17 g/l
ALCOHOL 13,80%
TOTAL ACIDITY 6,00 g/l
PH 3,33

