

*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 refreshing and richly fruited with bold flavours and structure. Their hallmark combination of contemporary, vibrant flavour and classical structure blends the best of both worlds - the New and the Old. Andrea Freeborough was appointed Nederburg cellar-master in 2015 to succeed Razvan Macici, under whom she worked for five years, at an earlier stage of her career. She brings a wealth of experience and a formidable prize-winning track record of her own. She is supported by two winemakers, who work closely under her direction. They are Samuel Viljoen, who produces the red wines, and Natasha Boks, who makes the whites.*



# ROSÉ

2015

**VINEYARDS** *The grapes were sourced from vineyards in Paarl, Wellington, Durbanville, Stellenbosch and Darling areas. The vines, planted between 1985 and 1995 at altitudes of 50m to 150m above sea level, are grown in a variety of soils and terroirs suiting the cultivar. Grafted onto nematode-resistant rootstock Richter 99, R110 and 101-114, the vines received supplementary irrigation.*

**WINEMAKING** *The grapes were harvested by hand and machine at 19° to 22° Balling in January and February. The fruit was crushed and allowed six to eight hours of skin contact before pressing to extract the delicate rose colour and varietal aromas. The juice was fermented in stainless steel tanks at 15°C.*

**CELLARMASTER** *Razvan Macici*

**WINEMAKER** *Natasha Boks*

**COLOUR** *Lovely pale rose.*

**BOUQUET** *Aromas of candy floss, cherries, strawberries and dried herbs.*

**PALATE** *Clean, fruity and refreshing flavours with a good acid structure.*

**FOOD SUGGESTIONS** *Excellent on its own or served with smoked salmon, summer salads or vegetarian dishes.*



RESIDUAL SUGAR 15,45g/l  
ALCOHOL 12,33%  
TOTAL ACIDITY 6,19g/l  
PH 3,22