



Nederburg is one of South Africa's leading wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with elegant, fresh flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment.

# NEDERBURG THE WINEMASTERS

## Nederburg The Winemasters Grenache Carignan Rosé | 2023

### 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.

### VINEYARDS:

The Grenache fruit was sourced mainly from Wellington and a small portion from Swartland, while the Carignan came from the Darling (West Coast) region. 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.

### WINEMAKING:

The grapes were hand-harvested early in the morning during February, at 20° to 22° Balling. 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 setting and fining, making this wine suitable for vegans and vegetarians.

**WINEMAKER:** Pieter Badenhorst and Jamie Williams

**VARIETY / VARIETIES:** Grenache (90%), Carignan (10%)

**TASTING NOTE:** One of those wines which has the head saying one thing while the tongue delivers another! This surprising blend of Grenache and little-known Carignan works so well. On the nose and in the mouth, there's an abundance of vivid berry fruit – cherries, plum, blueberry, raspberry and strawberry – but then a dry, chalky grip reminiscent of freshly-squeezed pomegranate kicks in and takes it up a gear. That extra dimension of dryness so typical of Carignan adds a heft or weight to the palate, broadening and deepening it.

**FOOD SUGGESTIONS:** 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!

**RESIDUAL SUGAR:** 3.15 g/l      **ALCOHOL:** 13.51 %

**TOTAL ACIDITY:** 6.60 g/l (Tartaric)      **PH:** 3.10

