

NAMAQUA

WINES



RED

RED WINE GLASSES ARE LARGE WITH FULL, ROUND BOWLS AND BIG OPENINGS, WHICH ENABLE YOU TO ENJOY THE AROMA OF THE WINE.



WHITE

WHITE WINE GLASSES USUALLY HAVE A SHORTER BODY. THIS ALLOWS THE DRINKER TO BRING THE ALCOHOL CLOSER TO THE NOSE. THIS IS USEFUL FOR WHITE WINE AS IT HAS A SOFTER AROMA.



ROSÉ

THIS SHAPE PUSHES THE AROMA TO THE TOP OF THE GLASS, ALLOWING THE DRINKER TO SAVOR THE FULL EXPERIENCE OF SOPHISTICATED WINES.



NAMAQUA WINES

NAMAQUA WINES ARE MADE TO BE ENJOYED BY FRIENDS AND CAN BE SERVED IN ANY GLASS.



SPARKLING

THE TALLNESS OF THE GLASS HELPS FORM MORE BUBBLES THAT CREATE GREATER TEXTURE IN THE TASTER'S MOUTH, AND A FLUTE'S DEEP BOWL ALLOWS FOR GREATER VISUAL EFFECT OF BUBBLES RISING TO THE TOP.



SHERRY

ALSO KNOWN AS THE COPITA GLASS, THE SHERRY GLASS IS SORT OF LIKE A MINIATURE WHITE WINE GLASS. IT HAS A SMALL BOWL AND NARROW MOUTH TO HELP TRAP THE COMPLEX AROMAS OF THE DRY, NUTTY WINE. IT ALSO FEATURES A LONG STEM WHICH STOPS YOUR HANDS FROM HEATING THE DRINK.



RED MUSCADEL

SWEET ROSÉ

SMOOTH DRY RED

DIAMOND COAST

SWEET RED

BLANC DE BLANC

WWW.NAMAQUAWINES.COM



DRINK RESPONSIBLY. NOT FOR PERSONS UNDER THE AGE OF 18.