

Lanzerac Rosé 2010

The Lanzerac Rosé possesses a forthcoming nose with a full arrange of early summer fruit like sweet strawberries, youngberry and hints of cranberries. The palate is fresh, clean and not overpowering, but will linger with each sip.

The Rosé will work with any meal, but will be best enjoy with a salad, summer fruits or a light lunch like line fish or seafood.

variety : Merlot | 58% Merlot, 42% Shiraz

winery : Lanzerac

winemaker : Wynand Lategan

wine of origin : Stellenbosch

analysis : alc : 13.27 % vol rs : 3.8 g/l pH : 3.6 ta : 5.6 g/l va : 0.35 g/l

type : Rose

pack : Bottle **closure :** Cork

in the vineyard : Vineyard blocks: Lanzerac L14, Lourensford BG16

Area: 1.10 Ha, and 3.16 Ha

Crop size: 12.6 and 13 tons

Altitude: 150m above sea level

Age of vines: 10 and 6 years old

Rootstock: 101-14 Mgt

Clones: SH9C

Soil: Deep, stony sand soils.

Plant direction: East/West

Trellising: 5-wire Perold system. Sufficient to accommodate the vigour of the vines and to ensure good distribution of shoots, leaves and bunches.

Density: 5000 vines/ha

Space between rows: 3m (Dubble rows)

Space between vines: 1.5m

Irrigation: Micro spitters and drip controlled by computer system through moisture meters and tensiometers. This enables stress management of the vines to produce optimum fruit quality. This is done in accordance with the water retention ability of the specific vineyard block.

Canopy management: Optimal balance between vigour and crop load is achieved by pruning through the correct number of bearer eyes (2). Summer manipulation in the form of suckering, shoot thinning and positioning complement the winter pruning.

about the harvest: Yield per ha: 11.45 and 4.15 t/ha

All harvesting is done by hand. Extreme care is taken not to damage grapes and only healthy grapes are picked. Grapes are picked when fully ripe.

Harvest date: 20 February 2010

Lanzerac

Stellenbosch

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