

De Forellen Lerato 2000

Nuances of blackberry and blackcurrant unfurl on the nose and the palate with undertones of green figs, to provide a luscious layering of tastes. The wine is light bodied and easy drinking and drinks well on its own or with a variety of desserts, especially those with berry flavours. The beautiful pink colour of the wine led to the name "Lerato" which means "love" in Tswana.

variety : |

winery : Lourensford Wine Estate

winemaker : Wynand Hamman

wine of origin : Stellenbosch

analysis : alc : 10.0 % vol rs : 70.0 g/l pH : 3.0 ta : 6.7 g/l so2 : 120 mg/l fso2 : 38 mg/l

about the harvest: The grapes were picked at 27°Balling.

in the cellar : The grapes were de-stemmed, crushed and pumped through a mash-cooler to reduce the temperature to 15°C. About 50 litres per ton of juice were drained off the mash the next day and pumped to a stainless steel tank, inoculated with yeast and fermented at 13,5°C for 8 days. Fermentation was stopped at 4°Balling by cross flow-filtration. The rest of the juice stayed in the tanks on the mash where it was fermented for dry red wines.

The three individual wines were blended, cold-stabilised, filtered and bottled. This vinification method resulted in a wine that has a residual sugar of 70g/l and an alcohol by volume of 10%.

