

## Lanzerac Rosé 2011

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

A perfect summer tittle to drink on its own. It will also go well with a salad, summer fruits or a light lunch like line fish or seafood.

**variety :** Shiraz | Shiraz 83%

**winery :** Lanzerac

**winemaker :** Wynand Lategan

**wine of origin :** Stellenbosch

**analysis :** alc : 12.29 % vol    rs : 12.9 g/l    pH : 3.48    ta : 5.8 g/l

**type :** Rose    **style :** Off Dry    **body :** Light    **taste :** Fruity

**pack :** Bottle    **closure :** Screwcap

**ageing :** Drink now.

**in the vineyard :** Vineyard blocks: Lanzerac L14, L13

Area: 1.10 Ha, and 0.48 Ha

Crop size: 18.5 and 4.3 tons

Tons per ha: 16.8 and 8.9 t/ha

Altitude: 150m above sea level

Age of vines: 10 and 16 years old

Rootstock: 101-14 Mgt, Richter 99

Clones: SH9C, MC1

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:** 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.

**in the cellar :** The Shiraz and Malbec grapes was received separately at the cellar where it was hand sorted and destemmed and pumped through a mash cooler to the press. SO<sub>2</sub> was added to guard against oxidation at the mash pump. This Rosé was made on the same basis as a white tank fermented white wine. Colour was extracted out of the red grape skins by giving the wine about 8 hours of skin contact. The "pink" juice was drawn off the red skins and pump to a settling tank where settling enzymes was added and left to settle for about 2 days at 15 °C. After settling the juice was moved to a fermentation tank and inoculate with a commercial yeast strain. Fermentation took place at and a temperature of between 13° C and 15°



C and took about 14 days to complete. The Rosé was racked of its lees and SO2 was added. The blend consists of 83% Shiraz and 17 % Merlot .

## Lanzerac

Stellenbosch

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[www.lanzerac.co.za](http://www.lanzerac.co.za)

