

## The River Garden Rosé 2011

A beautiful salmon coloured wine. Bright, crisp and well-balanced with a fresh strawberry and watermelon character.

An al fresco wine, perfect for picnics and light lunches. Easygoing and will pair well with creamy textured food with a touch of saltiness added. A perfect partner for a creamy seafood 'potjie', it fills your mouth with an abundance of flavour. Also pairs well with liver and will wrap around 'skilpadjies' off the 'braai'. Don't forget about in-season strawberries

**variety** : Mourvedre | 55% Mourvedre, 45% Shiraz

**winery** : Lourensford Wine Estate

**winemaker** : Hannes Nel

**wine of origin** : Stellenbosch

**analysis** : alc : 12.5 % vol rs : 7.1 g/l pH : 3.13 ta : 6.6 g/l va : 0.33 g/l so2 : 140 mg/l fso2 : 32 mg/l

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

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

**ageing** : This vintage can be enjoyed for at least two years after 2011.

**in the vineyard** : Altitude: 100-200m above sea level from various locations on Lourensford Wine Estate

Age of vines: 5-10 years

Rootstock: 101-14 Mtg

Clones: MT01, MT11, SH01

Slopes: North Western and flat laying areas

Row direction: North West to North South

Soil type: Varying soil types including high potential soil of Sweetwater, Tukulu, Dundee and Pinedene

**about the harvest**: We harvested the Rose from the 5 - 15th of March 2011.

**in the cellar** : It was a very dry season with a shorter ripening period. The red grapes of Mourvedre and Shiraz were picked at 22.5 brix sugar and treated as a white wine. After de-stemming and crushing, the mash was cooled to 6°C - 8°C. Skin contact was allowed for approximately 30 minutes until the desired colour was achieved in the juice.

After overnight settling, the wine was racked and fermentation controlled at 14°C to preserve the fresh fruity flavours

