

The River Garden Rosé 2012

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

variety : Shiraz | 57% Shiraz, 28% Mourvèdre, 15% Merlot

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 6.35 g/l pH : 3.26 ta : 6.6 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : This vintage can be enjoyed for at least two years after 2012.

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

Age of vines: 6-11 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: A cool winter allowed the vines to go into proper dormancy. We were expecting a very different scenario with the cool start to Spring and early Summer which we thought would delay the start of harvest. Then, suddenly, the heat rose in early January and again in early February. However, for the most part, February and March were relatively mild, making for long, slow and very beneficial ripening. What also enhanced quality was the drop in night temperatures that in some cases were 1.5-2 C lower compared with the average for February. This helped the fruit to retain aromas and flavours. The harvest dates were 3 to 21 March 2012.

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

