

Lutzville Shiraz Rosé 2012

Bursting with raspberry and strawberry flavours this Shiraz Rose has an off dry touch to compliment the soft summer fruits and elegant acidity.

Perfect for al fresco dining, spicy curries, salads and with good company.

variety : Shiraz | 85% Shiraz, 10% Colambard, 5% Hannepoot

winery : Lutzville Vineyards

winemaker : Jaco van Niekerk

wine of origin : Lutzville Valley

analysis : alc : 12.5 % vol rs : 12.5 g/l pH : 3.43 ta : 6.6 g/l va : 0.34 g/l so2 : 157 mg/l

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

pack : Bottle **size** : 0 **closure** : Cork

ageing : Enjoy now

in the vineyard : Grapes are sourced from the cool climate vineyards near Koekenaap in the Lutzville Valley.

about the harvest: Grapes for this Shiraz come from selected vineyard blocks in the Lutzville Valley.

Yield: 12 - 15 tonnes / ha.

in the cellar : Once the grapes arrive at the winery, the fruit is gently pressed and only the free run juice is used. The Shiraz juice is blended together with Colombard (for fruitiness) and Hannepoot (Muscat d'Alexandria for sweetness). After fermentation, the wine rests in stainless steel tanks for 3 - 6 months before being bottled.

