

## Solms-Delta Lekkerwijn 2012

The wine has a full mid palate, supported by concentrated fruit and a mineral core. The nose shows bright red fruit with raspberry, strawberry and apple notes. Alluring light salmon colour.

It's an ideal lunch-time wine, and a perfect partner for smoked salmon, poultry, cold ham and nutty-style hard cheeses.

**variety :** Grenache | 61% Grenache Noir, 26% Mourvedre, 13% Viognier

**winery :** Solms-Delta Wine Estate

**winemaker :** Hilko Hegewisch

**wine of origin :** Western Cape

**analysis :** alc : 14.0 % vol rs : 2.1 g/l pH : 3.34 ta : 6.3 g/l

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

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

**ageing :** The Lekkerwijn should be enjoyed within 3yrs to fully appreciate the delicate aromatics.

**in the vineyard :** Farm owner: Solms Family Trust, Astor Family Trust and the Wijn de Caab Trust

Wine maker: Hilko Hegewisch

Viticulturist: Rosa Kruger

**Background:** The name celebrates Solms-Delta's rich history. Lekkerwijn is the name of the farm adjoining Delta, now largely incorporated into it. The first owner, Henri l'Ecrévent, was granted the property in 1690. Locals, unable to pronounce his name, solved the problem by dubbing him Arie Lekkerwijn. He was slain nine years later by the first owner of Delta, Hans Silberbach, who then took flight and was never seen again.

**History of farm:** The more than 320 year old Franschoek farm has reclaimed its historic role as a wine estate under the direction of Prof. Mark Solms, a world-renowned neuroscientist.

**about the harvest:** The Grenache and Mourvedre was harvested at a ripeness level that ensured good fruit expression, whilst still maintaining sufficient acid to bring freshness to the Lekkerwijn. The Viognier was harvested at full ripeness from Solms-Delta vineyards to add palate weight and density.

**in the cellar :** Grape Varieties: Grenache Noir 61%, Mourvèdre 26%, Viognier 13%

Style of Wine: Oak matured dry rosé

Vinification: The red varieties were lightly pressed to avoid unnecessary coloration of the juice. Pressed and free run juices were fermented together to ensure good body and tannin extraction. The Viognier was barrel fermented and aged in 300L barrels

Maturation: Partially matured for 11months in seasoned French oak.

