

## Lanzerac Alma Mater Rosé 2013

The Lanzerac Alma Mater Rosé has typical summer fruit like strawberries and watermelon on the nose. The palate is light, succulent, fresh and slightly off-dry. The Alma Mater Rosé is best served well-chilled and will go perfectly with salads and light meals.

Salads and light lunches.

**variety** : Shiraz | Shiraz, Malbec

**winery** : Lanzerac

**winemaker** : Wynand Lategan

**wine of origin** : Stellenbosch

**analysis** : alc : 11.97 % vol   rs : 9.0 g/l   pH : 3.49   ta : 5.9 g/l

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

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

**ageing** : Drink now.

**in the vineyard** : Two vineyards blocks were used in the making of the Alma Mater Rosé 2013. The first is a north-south facing Shiraz block on sandy soils which was planted in 2000. This block, L14, covers an area of 1.1 hectares and had a yield of 15.6 tons in 2013. The second is a Malbec block which was planted in 1995 on an area of 0.48 hectares. This block yielded a crop of 3.7 tons.

**about the harvest**: All harvesting and pruning is done by hand. Extreme care is taken not to damage grapes and only healthy grapes are picked. The grapes were picked at around 22 - 23° Balling and hand sorted before it was destemmed and crushed. Both the Shiraz and Malbec grapes were harvested together.

**in the cellar** : The cooled mash juice was left in stainless steel tanks overnight to extract colour. After about 8 - 10 hours the pink juice was drawn off the grape skins and left to settle for 48 hours at 14 - 15° Celsius. The clear juice was drawn off the lees and inoculated with a specific Rosé yeast strain. Fermentation was controlled at around 15° Celsius and took around 10 days to complete. Prior to bottling the wine was filtered, stabilised and slightly sweetened to round off the palate.



**Lanzerac**

Stellenbosch

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