

Lourensford MCC Brut Rosé 2011

Vibrant and fresh, salmon-pink coloured bubbles with cherry, strawberry and rose-water flavours. Red berry flavours explode on the pallet and leaves a lingering aftertaste.

A perfect aperitif for any occasion. Pairs well with rich, creamy soups and dishes with an inherent 'toasty' character. Will also go well with seafood based canapes and all ways of prepared chicken. Mushroom based dishes and nuts will also be complemented by this wine. Fresh strawberries or ripe raspberries with a dash of cream will be the perfect dessert when you have this MCC in your glass.

variety : Pinot Noir | 92% Pinot Noir, 8% Chardonnay
winery : Lourensford Wine Estate
winemaker : Hannes Nel
wine of origin : Stellenbosch
analysis : alc : 12.0 % vol rs : 6.5 g/l pH : 3.07 ta : 7.0 g/l
type : Rose **style** : Very Dry **wooded**
pack : Bottle **size** : 0 **closure** : Cork

ageing : This vintage can be enjoyed up to 2017 but will reach its best drinking potential towards the end of 2014 and will possibly peak only towards the end of 2015.

in the vineyard : Altitude: 100 - 150m above sea level, and next to the Lourens river
Age of vines: 4 years
Rootstock: 101-14 Mgt
Clones: PN52
Slopes: situated on the valley floor
Row direction: East-West
Soil type: Varying soil types including high potential soil of Sweetwater and Tukulu

about the harvest: It was a very dry season with a shorter ripening period resulting in lower acidity at the desired sugar levels in the grapes. Careful canopy management was done to make sure the grapes see just enough sunlight to keep them healthy and produce balanced fruit flavours. The fruit was picked by hand early in the morning to protect the very delicate flavours. The harvest dates were 2nd of February 2011.

in the cellar : Closure: Hand selected quality cork with wire hood

Cultivar: 92% Pinot noir, 8% Chardonnay

Wood: The wine went through malolactic fermentation and spent a further 8 months in tank on its primary lees before it was chaptalized and inoculated for fermentation in bottle. The 7.7% Chardonnay was transferred to 205L French oak barrels during fermentation and aged for 8 months. The wine spent 22 months on its lees in bottle before it was riddled and disgorged on the 18th July 2013.

Bottles produced: 3700 bottles for the first disgorging

