

The River Garden Rosé 2014

Watermelon, strawberries, fresh cherries with hints of pink candy floss, marshmallow and Turkish delight dominate the nose. The wine has a crisp, fresh mineral taste with a lingering, creamy mouth feel and hints of gooseberries, rosewater and red pepper spice. The strikingly beautiful bright pink colour of the wine will lighten up any occasion.

It is an al fresco wine, perfect for picnics and light lunches. The wine is easygoing and will pair well with creamy food with a touch of saltiness added. It pairs well with a carbonara or mussel broth served with fondant potatoes and grilled line fish. It will love you for liver and will wrap around 'skilpadjies' off the 'braai'. The wine is best friends with a smoked trout pâté and likes to flirt with an in-season strawberry. It is also a perfect partner for creamy seafood 'potjies'. Best served ice cold.

variety : Merlot | 36% Merlot, 34% Mourvedre, 30% Shiraz

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 5.0 g/l pH : 3.14 ta : 6.5 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : This vintage can be enjoyed up to the end of 2016, but will reach its best drinking potential towards the second half of 2014 up to the beginning of 2015.

in the vineyard :

A cool and very wet winter allowed vines to go into proper dormancy. We experienced lots of rain, thunder storms and floods in August and November. Luckily this did not affect the sensitive flowering and ripening stages too much. The thunder storms and rain resulted in good growth of the vines after budburst. We had very little damaging South Easter winds at the start of summer that resulted in good budburst and flowering of the vines and a record harvest. The summer was fairly cool which resulted in slower ripening and the ability to harvest at lower sugar levels. With good canopy management and perfect harvest decisions we managed to bring the grapes in at the desired time. This resulted in refined wines with elegance and good natural acidity.

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

Age of vines: 8 -13 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: The harvest dates were 22 February - 20 March 2014.

in the cellar : Cultivar: 36% Merlot, 34% Mourvedre, 30% Shiraz Wood: No wood treatment

