

Solms-Delta Lekkerwijn 2013

The wine has a full and textural mid palate, supported by concentrated fruit. The nose shows bright red berries with raspberry, mulberry and cranberry notes that continues on through the palate with a crisp finish.

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

variety : Grenache | 52% Grenache Noir, 33% Mourvedre, 15% Viognier

winery : Solms-Delta Wine Estate

winemaker : Hagen Viljoen

wine of origin : Western Cape

analysis: alc : 13.0 % vol rs : 3.0 g/l pH : 3.4 ta : 5.6 g/l

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

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

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

Label Detail

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.

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 Noir and Mourvedre was harvested from vineyards on Solms Delta at a ripeness level that ensured good fruit expression, whilst still maintaining sufficient acid to bring freshness to the blend. A Cinsault component was blended in to provide structure and a dark fruit component to the wine.

in the cellar : Style of Wine: Dry, partially wooded rosé.

Vinification: The grapes were given 6-8 hours skin contact to extract colour and flavour and thereafter only the free run juice was used for fermentation. 30% of the juice was fermented in seasoned 300L oak barrels and the rest in stainless steel tanks.

Maturation: The barrel fermented portion of the wine was allowed 4 months barrel maturation after which it was blended with the tank component and left for a further 4 months lees ageing.

