

Lanzerac Alma Mater Rosé 2014

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.

Enjoy on lazy summer days on its own or with fruit skewers, grilled fish, and strawberry and watermelon salad.

variety : Shiraz | Shiraz, Malbec

winery : Lanzerac

winemaker : Wynand Lategan

wine of origin : Stellenbosch

analysis : alc : 13.01 % vol rs : 9.8 g/l pH : 3.32 ta : 6.7 g/l

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

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

ageing : Best enjoyed now.

in the vineyard : Two vineyard blocks were used in the making of the Alma Mater Rosé 2014. 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 17.1 tons in 2014. 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. The grapes were picked at 22-23° Balling and hand sorted before it was destemmed and crushed.

in the cellar : The Shiraz and Malbec grapes were harvested together. The cooled mash juice was left in stainless steel tanks overnight to extract colour. After about 8-10 hours the pink juice was drawn of the grape skins and left to settle for 48 hours at 14-15°C. The clear juice was drawn of the lees and inoculated with a specific Rosé yeast strain. Fermentation was controlled at 15°C and took 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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