

The River Garden Rosé 2015

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'.

variety : Merlot | 42% Merlot, 27% Mourvedre, 26% Shiraz, 5% Durif

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 4.4 g/l pH : 3.39 ta : 6.5 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : This vintage can be enjoyed up to the end of 2017, but will reach its best drinking potential towards the second half of 2015 up to the beginning of 2016.

in the vineyard :

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

Soil type: Varying soil types including high potential soil of Sweetwater, Tukulu, Dundee and Pinedene

about the harvest:

Lourensford Estate experienced a moderate wet winter that allowed vines to go into proper dormancy with budding that started a week or two earlier than usual. We did not have the usual severe South Easter winds at the start of summer. This resulted in very good and even budding and flowering of the vines. We experienced a fairly cool but very dry summer with moderate temperatures and cool nights that resulted in much faster ripening and the earliest recorded harvest dates in history on the Estate. The vines were generally very healthy and in good balance and harmony. With good canopy management and perfect ripening conditions we managed to bring the grapes in at just the desired time. This resulted in refined wines with elegance, good natural acidity and structure.

The harvest dates were 30th January – 3rd March 2015.

in the cellar : Cultivar: 42% Merlot, 27% Mourvedre, 26% Shiraz, 5% Durif

Wood: No wood treatment

