

Lourensford MCC Brut Rosé 2012

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 | 60% Pinot Noir, 40% Chardonnay
winery : Lourensford Wine Estate
winemaker : Hannes Nel
wine of origin : Stellenbosch
analysis : alc : 12.0 % vol rs : 4.4 g/l pH : 3.5 ta : 4.7 g/l
type : Rose **style** : Dry **wooded**
pack : Bottle **size** : 0 **closure** : Cork

ageing : This vintage can be enjoyed up to 2018 but will reach its best drinking potential towards the end of 2016 and will possibly peak only towards the end of 2016.

in the vineyard : Altitude: 100 - 150m above sea level, and next to the Lourens river
Age of vines: 5-9 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 Tukul

about the harvest: A cool and wet winter allowed vines to go into proper dormancy. We experienced severe winds at the end of November and extreme heat wave conditions at the end of December. Luckily this did not affect the sensitive flowering and ripening stages too much. We experienced a cool summer with the highest rainfall for February in many years. This resulted in slower ripening and the ability to harvest at lower sugar levels and with good canopy management and perfect harvest decisions we manage to bring the Chardonnay in without any rot or spoilage problems due to the wet conditions during the latter ripening stages. This resulted in refined wines with elegance and good natural acidity. The harvest dates were 31st January - 2nd of February 2012.

in the cellar : Age and lees: The wine spent a further 8 months in tank on its primary lees before it was sweetened again and inoculated for fermentation in bottle. 7% Chardonnay transferred to 205 liter French oak barrels halfway during fermentation and aged for 8 months. The wine spent 35 months on its lees in bottle before it was riddled and disgorged on the 12th of August 2015.

