

Lourensford MCC Brut Rosé 2017

The vibrant and fresh salmon-pink coloured is coated with strawberry, cherry and rose-water allure infused with watermelon and grapefruit. The red berry flavours attached to the fine elegant bubbles explode on the pallet and finish with a rich creamy aftertaste.

A perfect aperitif for any occasion. Pairs well with rich, creamy soups and dishes with an inherent 'toasty' character. It 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.

Serve this wine between 12 and 14 °C.

variety : Pinot Noir | 60% Pinot Noir, 40% Chardonnay

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Stellenbosch

analysis : alc : 11.5 % vol rs : 2.1 g/l pH : 3.17 ta : 6.6 g/l

type : Cap_Classique **style :** Dry **body :** Light **taste :** Fragrant

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

2020 Amorim Cap Classique Challenge - Bronze

ageing : This vintage can be enjoyed up 2023 but will reach its best drinking potential towards the end of 2019 onwards.

A magnificent Estate utilizing unique technology and reaping the benefits of global expertise and optimal terroir, the wines of Lourensford are becoming well-recognized icons of true style and sophistication.

in the vineyard : Altitude: 100 - 150m above sea level, and next to the Lourens river

Age of vines: 9-13 years

Rootstock: 101-14 Mgt

Clones: PN52, CY76

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:

It was the driest year in 100 years of recorded history as we only received half of the normal average rainfall per year. This was followed by one of the hottest and driest summers in history. Budding started about one week earlier and we did not have severe South Easter winds at the start of summer. This resulted in very good budding and flowering of the vines. The drought and high summer temperatures resulted in much faster ripening and the earliest recorded harvest dates in history on Lourensford as well as the fastest harvest ever.

The vines were generally very healthy and in good balance and harmony and where needed, we could give them water by drip irrigation. The berries, in general, were smaller and more concentrated. With good canopy management and perfect harvest decisions we manage to bring the grapes in at just the desire time. This resulted in refined wines with elegance and slightly lower than normal alcohols compared to other harvests.

in the cellar :

Age and Lees: The wine spent 6 months in a tank on its primary lees before it was sweetened again and inoculated for the fermentation in the bottle.

The wine spent 27 months on its lees in the bottle before it was riddled and



disgorged on the 24th of October 2018.