

MCC BRUT ROSE 2013


LOURENSFORD
ANNO 1700

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 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 Tukulu

ANALYSIS

Alcohol: 12 vol %
pH: 3.5
Total acid: 4.7 g/l
RS: 4.4 g/l
Closure: Hand selected quality cork with wire hood

WINE INFORMATION

Cultivar: 60% Pinot noir, 40% Chardonnay
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.

MATURATION POTENTIAL

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.

TASTING NOTE

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.

FOOD PAIRING

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.

Serve this wine between 12 and 14C.



"A magnificent Estate utilising unique technology and reaping the benefits of global expertise and optimal terrior, the wines of Lourensford are becoming well recognised icons of true style and sophistication"