

# MCC BRUT ROSE 2014

  
**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 Sauvignon blanc 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 30th January – 31th of February 2014.

## IN THE VINEYARD

*Altitude:* 100-150m above sea level, and next to the Lourens river  
*Age of vines:* 7-11 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 Tuku

## ANALYSIS

*Alcohol:* 11 vol %  
*pH:* 3.2  
*Total acid:* 7.5 g/l  
*RS:* 5.0 g/l  
*Closure:* Hand selected quality cork with wire hood

## WINE INFORMATION

*Cultivar:* 62% Pinot noir, 38% Chardonnay  
*Age and lees:* The wine spent 8 months in tank on its primary lees before it was chaptalised and inoculated for fermentation in bottle. 6.6% Pinot noir and 6.6% Chardonnay was transferred to 205 liter French oak barrels halfway during fermentation and aged for 9 months. The wine spent 28 months on its lees in bottle before it was riddled and disgorged on the 24th of March 2017.

## MATURATION POTENTIAL

This vintage can be enjoyed up to 2022.

## 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"