

# FLOWER COLLECTION

## ROSE 2017

**LOURENSFORD**  
ANNO 1700

### THE HARVEST

The preceding two winters has been the driest in recorded history on Lourensford Estate. However, due to enough cold weather during winter the vines did go into proper dormancy with budding that occurred normally. 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 also experienced one of the coolest and driest summers in history with moderate temperatures and cool nights that resulted in slow and even ripening. 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 with depth and structure.

The harvest dates were 3th February – 11th February 2017.

### IN THE VINEYARD

*Altitude:* 100-150m above sea level from various locations on Lourensford Wine Estate

*Age of vines:* 10 years

*Rootstock:* 101-14 Mtg, Richter 110

*Clones:* CY76, PN52

*Slopes:* Situated on the valley floor

*Soil type:* Varying soil types including high potential soil of Sweetwater and Tukul

### ANALYSIS

*Alcohol:* 13 vol %

*pH:* 3.54

*Total acid:* 6.4 g/l

*RS:* 4.7 g/l

*Closure:* Aluminium screwcap with Saran/Tin liner

### WINE INFORMATION

*Cultivar:* A blend of noble white and red cultivars producing a fruity rose wine.

*Wood:* No wood treatment

### MATURATION POTENTIAL

This vintage can be enjoyed up to the end of 2020, but will reach its best drinking potential in 2018.

### TASTING NOTE

The wine has fresh and crisp citrus and ripe pineapple tones with red fruit flavours including cherry, watermelon and rose water with hints of grapefruit and strawberries. The wine got a crisp, fresh mineral taste with a lingering, creamy mouth feel and hints of mulberries and rosewater.

### FOOD PAIRING

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'.

Best served ice cold.



"The River Garden wines by Lourensford are an elegant range that exemplifies the breath taking mountains, crystal-clear rivers and tranquil settings, capturing the sheer enjoyment of nature with understated class and finesse"