

FLOWER COLLECTION ROSE 2019

**LOURENSFORD**
ANNO 1700

THE HARVEST

The 2019 harvest was our most challenging harvest to date. The preceding three year drought has been the driest years in recorded history in the South African Wine producing regions. The effects of which could still be seen in our vineyards during this harvest. Fortunately, due to our unique topography we had enough water for all the normal requirements of our vines during and after harvest. We also experienced extreme weather conditions with a heat wave towards the end of winter leading to premature budding of the early varieties. There were cool temperatures and higher than normal rainfall during February and early March, putting a lot of pressure on the disease control of the vines. It has been a harvest like no other where we visited all the vineyards at least once or twice a day to monitor the ripeness and determine the perfect harvest window. Due to the weather conditions the crop levels were a little lower than normal, but our overall quality is deemed very high as much of the loss in overall volume was due to smaller berries and bunches which, conversely, lead to a greater concentration of flavour and colour in the 2019 wines.

IN THE VINEYARD

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

Age of vines: 12-17 years

Rootstock: 101-14 Mtg, Richter 110

Clones: PNS2, CY76, MT01

Slopes: Situated on the valley floor

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

ANALYSIS

Alcohol: 12.5 vol %

pH: 3.51

Total acid: 5.9 g/l

RS: 4.7 g/l

Closure: Aluminium screwcap with Saran/Tin liner

WINE INFORMATION

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

Wood: No wood treatment

MATURATION POTENTIAL

This vintage can be enjoyed up to the end of 2022.

TASTING NOTE

The wine has fresh red fruit flavours including rose water, watermelon and cherry with hints of strawberries and cranberries and a touch of spice.

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"