

MCC BRUT ROSE 2016

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 desired time. This resulted in refined wines with elegance and slightly lower than normal alcohols compared to other harvests. The harvest dates were 14th – 20th January 2016.

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: PNS2, CY 76

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: 11.5 vol %

pH: 3.17

Total acid: 6.6 g/l

RS: 2.1 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 6 months in tank on its primary lees before it was sweetened again and inoculated for the fermentation in bottle.

The wine spent 27 months on its lees in bottle before it was riddled and disgorged on the 24th of October 2018.

MATURATION POTENTIAL

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

TASTING NOTE

The vibrant and fresh salmon pink coloured bubbles 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.

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 canapés 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.


LOURENSFORD
ANNO 1700



"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"