

# FLOWER COLLECTION

## ROSE 2020

**LOURENSFORD**  
ANNO 1700

### THE HARVEST

The preceding three years has been the driest in recorded history in the South African Wine producing regions. However, the hot, dry weather kept the vineyards largely disease and pest-free and while December and January were hot – hitting 35°C at times – there were no intense heatwaves and the end of the growing season grew cooler, leading to better colour and flavour in later ripening varieties (especially reds). We experienced thunder storms during the flowering season in November and a severe thunder and hail storm during harvest in February. Thunder and lightning are full of nitrogen, which get deposited in the vines making them lush and green, in turn that helped with the overall state of our vines and ripening in a very difficult and dry season. Due to our unique topography and high rainfall we had enough water for all the normal requirements of our vines during and after harvest. Due to the dry season the crop levels were a little bit less 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, should lead to a greater concentration of flavour and colour in the 2020 wines.

### IN THE VINEYARD

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

*Age of vines:* 13 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 Tukulu

### ANALYSIS

*Alcohol:* 12 vol %

*pH:* 3.38

*Total acid:* 6.3 g/l

*RS:* 4.8 g/l

*Closure:* Aluminium screwcap with Saran/Tin liner

### WINE INFORMATION

*Cultivar:* 52% Pinot noir, 22% Mourvedre, 18% Chardonnay, 8% Pinot Meunier

*Wood:* No wood treatment

### MATURATION POTENTIAL

This vintage can be enjoyed up to the end of 2023.

### TASTING NOTE

The wine has flavours of sun-ripened strawberries and cotton candy. It is underlined with subtle hints of citrus from the Chardonnay. The wine has a crisp, fresh, floral pallet with a lingering, creamy mouth feel.

### 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"