

LIEVLAND

VINEYARDS

Liefkoos Rosé 2018

Wine of Origin

Simonsberg - Stellenbosch

Grape Source

A blend of two vineyards

Varietal Blend

50% Syrah
50% Mourvèdre

Production

2000 x 750ml

Closure

DIAM Cork

Analysis

Alc: 13.0%
RS: 2.3 g/l
TA: 5.8g/l
pH: 3.38

Tasting notes

This is an elegant dry rosé made from the best carefully selected parcels of our Lievland estate vineyards situated in the Simonsberg region of Stellenbosch. The blend is 50% Syrah and 50% Mourvèdre.

The palate is smooth and fresh with lively red fruit and a lingering finish. Extended lees contact gives the wine texture and richness. Pomegranate, red currant and cranberry notes on the nose all follow through to the palate together with hints of citrus peel and a slight fynbos note.

Vinification details

The Lievland rosé is made in a "Provence style". The Syrah grapes were hand-picked into small lug boxes in the cool early mornings of February 2018 at 20° – 21° balling. Three weeks later the Mourvèdre grapes were harvested at 21° – 22° balling.

Both the Syrah and Mourvèdre grapes were whole bunch pressed with minimal skin contact and fining took place before fermentation. These grapes were fermented at 12°C – 21°C. The wine was matured in tank for 6 months before being blended and bottled.

Vintage description

2018 was a rather warm and dry season influenced by the ongoing drought conditions, yet we did not suffer any drastic heat spikes during the harvest period, thus the vines showed little stress. Overall fruit quality was excellent, producing a healthy crop of very small berries with great concentration of flavour.

Integrated Production of Wine (IPW) certified.
Suitable for vegans.

