



# LIEVLAND

VINEYARDS

## Liefkoos Rosé

2022



*This is an elegant dry rosé made from the best parcels of Syrah and Mourvedre on Lievland Vineyards. These vineyard blocks have been intentionally cultivated for the purpose of making a premium estate rosé.*

*Fruit source: Simonsberg, Stellenbosch  
Varietal: 53% Syrah, 47% Mourvèdre  
Closure: DIAM Cork  
Alcohol: 12.5%  
Residual Sugar: 2.3 g/l  
Total Acid: 6.1 g/l  
pH: 3.27*

*Wine description:*  
Pretty pale salmon in hue. Pomegranate, red currant and cranberry notes on the nose, following through to the palate with lively raspberry and glazed cherry red fruit, with hints of citrus peel. The palate is finely layered with a crisp and lingering finish. Extended lees contact gives the wine added texture and richness.

### *Winemaking:*

The Lievland Rosé is a blend of Syrah and Mourvèdre and is made in a typical “Provence” style — pale in colour and with low alcohols. To achieve this style, both varietals were carefully monitored for ripeness and flavour and were harvested in small batches. The two varietals were sometimes picked alternately, over the course of several passes. The grapes were hand-picked into small lug boxes during the cool early mornings. The juice was quickly extracted with minimal skin contact and moved to tank where it was lightly clarified before fermentation. Fermentation took place at 12-16c and was completed after 21 days. After the final blend was assembled, the wine was filtered before bottling.

### *Vintage:*

The 2022 harvest had a relatively warm and dry start. Fortunately water retention in the soil was good due to a favourably wet winter, allowing the vines to ripen fully without excessive stress. Grapes were picked slightly earlier this year in separate batches, with careful alternation between Syrah and Mourvèdre to obtain optimum ripeness.

### *Sustainability:*

Integrated Production of Wine (IPW) Certified.  
This wine is vegan-friendly.

*Total production: 13400 x 750ml*