

# Lekkerwijn 2013

#### The Harvest

The Grenache Noir and Mourvedre was harvested from vineyards on Solms Delta at a ripeness level that ensured good fruit expression, whilst still maintaining sufficient acid to bring freshness to the blend. A Cinsault component was blended in to provide structure and

a dark fruit component to the wine.

## **Technical Information**

Alcohol 13% Vol Residual Sugar 3 g/l Total Acidity 5.6 g/l pH 3.4

Closure Screwcap

## **Cellar Notes & Blending Information**

Grape Varietals: Grenache Noir 52%, Mourvèdre 33%, Cinsault 15%

Style of Wine: Dry, partially wooded rosé

Vinification: The grapes were given 6-8 hours skin contact to

extract colour and flavor and there after only the free run juice was used for fermentation. 30% of the juice was fermented in seasoned 300L oak

barrels and the rest in stainless steel tanks

Maturation: The barrel fermented portion of the wine was

allowed 4 months barrel maturation after which it was blended with the tank component and left for

a further 4 months lees aging.

#### **Maturation Potential**

The Lekkerwijn should be enjoyed within 3yrs to fully appreciate the vibrant fruit and freshness of the wine.

### **Tasting Note**

The wine has a full and textural mid palate, supported by concentrated fruit. The nose shows bright red berries with raspberry, mulberry and cranberry notes that continues on through the palate with a crisp finish.

### **Food Pairing**

It's an ideal lunch-time wine, and a perfect partner for smoked salmon, poultry, cold ham and nutty-style hard cheeses.

#### Label Detail

The name celebrates Solms-Delta's rich history. Lekkerwijn is the name of the farm adjoining Delta, now largely incorporated into it. The first owner, Henri l'Ecrévent, was granted the property in 1690. Locals, unable to pronounce his name, solved the problem by dubbing him Arie Lekkerwijn. He was slain nine years later by the first owner of Delta, Hans Silberbach, who then took flight and was never seen again.

