

LION HOUND ROSE 2021

VITICULTURE:

The Sauvignon Blanc vineyards used to produce our vibrant Lion Hound Rose are planted in an East-West direction to avoid direct sun exposure to the bunches and to protect the delicate tropical and red berry flavours. The Cabernet Franc flavour is enhanced by direct sunlight and is planted in a North-South direction. The vines grow in deep Oakleaf soils irrigated according to soil moisture availability and leaf water potential.

HARVEST:

The grapes were hand harvested at varying degrees of ripeness from 1 February – 20 March 2021 to maximise complexity and overall flavour range.

•	Analysis:	Sauv Blanc	, , , , , , , , , , , , , , , , , , ,	Cabernet Franc
	Sugar	: 19.5° Balling	20.5° Balling	24.5° Balling
	Acid	: 10.2g/l	7.35g/l	5.8g/l
	pН	: 2.95	3.05	3.55

WINEMAKING:

- The grapes were harvested at night and destemmed only to press under reductive conditions.
- The juice was settled with pectalytic enzyme for 48 hours at 9°Celsius before being racked and inoculated with selected commercial yeast cultures.
- Fermentation was managed at 14-16° Celsius and lasted for 21 days.
- After primary ferment was completed the component cultivars were blended and a short 60-day period of lees contact enhanced midpalate while still retaining the crisp Rose character.
- Great care was taken to retain the delicate red berry flavours and a light filtration was done before bottling.

TASTING NOTES:

A fresh, array of red summer berries evolves to notes of pomegranate and delicate strawberry sorbet on the palate.

FOOD PAIRING:

The Lion Hound Rose is ideal with medium bodied seafood dishes, summer salads or lightly cured meats.

BOTTLE ANALYSIS:

Alcohol : 12.0 % Bottled : 24 May 2021 : July 2021 Residual Sugar: 4.4q/l Release рH : 3.43 Bottles : 2271 Total acid : 6.2q/l Origin : Paarl : 23.4q/l : None Extract Cellaring Total SO2 : 95mg/l WIETA : Yes IPW : Yes