



2015 The Ladybird Rosé - Organic viticulture

Technical details:

Varietal:	Winemaker's secret
Alcohol:	12,5%
Total acidity:	5,9 g/l
pH:	3,46
Residual sugar:	1,9 g/l

Tasting notes:

So the Ladybird range just got a bit bigger. Laibach proudly presents our new fun loving organic Rosé 2015. A new name and new packaging taking over from our previously made Pinotage Rosé. Like you know our philosophy has always been to do things differently than other producers. This wine is a combination of four different varieties, all organically grown, in different areas, soils and climate. What is in the final blend unfortunately will be a secret but I can give you some hint by saying Bordeaux and South–Africa came together for this one. All grapes were handpicked for this wine. We deliberately picked early to have lower alcohol, less colour and more freshness with a natural acidity. We did not allow any skin contact but used a slow long press cycle to get out some colour. Enzymes were used to get the juice as clear as possible. Modern day reductive winemaking was in the order of the day and fermentation temperatures never reached more than 16 degrees. The wine had no ageing on sediment after fermentation and was bottled already by the middle of April. Beautiful colour. Light pink with a hint of salmon. The nose is complex with some strawberry and tropical flavours. Freshness explodes on the palate with a lovely lingering aftertaste. A wine for summer and to be enjoyed with salads and other light dishes.