



Le Sueur
WINES

Le Sueur Grenache Rosé 2023

Winemaker: Louis van der Riet
Appellation: Klein Karoo
Grape variety: Grenache Noir
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Background

Le Sueur Wines is the dream of winemaker Louis Le Sueur van der Riet. Louis received his degree in Viticulture and Oenology from Stellenbosch University in 2009 and started working as assistant winemaker at Allesverloren Wine Estate from 2009 till 2012. He was then appointed as head winemaker at De Krans Wines at the end of 2012 and had the opportunity to start his own range of experimental wines in 2014. Louis wanted to learn and understand more about new varieties and vinification techniques that he did not have the opportunity to work with during his winemaking studies. He found similarities in terroir between the Klein Karoo and the Swartland, Louis also favoured Chenin Blanc as a white grape variety and decided to experiment with small batch natural barrel fermented Klein Karoo Chenin Blanc. He released his first 600 bottles of Le Sueur natural barrel fermented Chenin Blanc in November of 2014.

Vineyards

A small vineyard hidden between Koue Bokkeveld Shale Mountain peaks in the Kammanassie Mountain. 6 Ha of Vines planted during 2012 with various varieties opens the door to create unique and interesting wines. Grenache Noir first planted as bush vines was cut down in 2018 and trellised on VSP to raise the grapes of the ground because of small animals stealing the crop. It was only in 2021 the first real harvest was picked from these then already nine-year-old vines.

Winemaking

Grenache Noir grapes are picked in small 13 kg crates during the end of February and trucked to the cellar. The crates are placed in an ultra-cooler overnight and only destemmed the next day. Ice cold grapes are crushed and removed from the skins as quick as possible to have as light colour as possible. The juice is left to settle overnight and racked to a stainless-steel fermentation

tank the next morning. The juice is inoculated with yeast and finished fermentation in stainless steel tank. The wine was then racked to one 400L barrel for 6 months to allow the wine to settle and naturally stabilize. The wine was racked from its fine lees and bottled from barrel. Only 530 bottles produced.

Winemaker's comments

Colour: Light copper onion skin colour

Bouquet: Fresh and expressive fruity nose of tangerine, lime sherbet, strawberries, peach, Turkish delight and wild flowers.

Taste: An abundance of fruit flavours fills the palate. The wine is smooth and elegant with lively fresh acidity and flavours of tangerine, raspberry and orange.

Food pairing

Enjoy ice cold with a bowl of Moroccan couscous chicken or your favourite sushi.

Chemical analysis

Alcohol: 13.2%
pH: 3.2
TA: 6.0 g/l
RS: 4.0 g/l
Extract: 21.7 g/l

Awards

New release

