



Blackwater

2024

'LAZY LUCY'

Rosé | Voor Paardeberg - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Mourvèdre

Vineyard: Slot van die Paarl (Voor Paardeberg)

Vine Age: 15-20-years-old

Soil Type: Decomposed granite and Tukulu (clay & granite)

Viticulture: Sustainable

Fermentation: Native – stainless-steel (100% whole-bunch pressed)

Skin Contact: None (only at press)

Aging: 8 weeks on lees in stainless-steel

Alcohol: 12.8%

Residual Sugar: 1.8 g/L

pH: 3.3

Total Acidity: 5.2 g/L

Total SO₂: 100 ppm

Total Production: 500 cases

UPC: 6009879826265

About

Lazy Lucy is named after Francois' English Bulldog who views getting up to muck around as serious work. "Lazy" is both an apt and very misleading way to describe the winemaking here. While it gets all the "lazy" hands-off treatment (native yeast fermentation, minimal intervention), the hand picking, sorting, fermentation, and racking are all quite labor-intensive. The 2024 vintage is entirely Mourvèdre from Voor Paardeberg, the Paarl side of the Paardeberg Mountain where the soils are both decomposed granite and a Tukulu amalgam of clay and granite. It was a relatively easy vintage to navigate from the disease and health point of view, though very tricky from a vineyard stress point of view. A persistent heat wave from December until mid January placed a lot of strain on grapes, so water and foliage management was front of mind.

The grapes were hand-harvested into small picking bins and brought back to the winery for spontaneous fermentation after whole-bunch pressing into stainless-steel tanks. After two months of aging on lees in stainless steel the wine was very lightly fined with bentonite for protein stability, and it was bottled with a small addition of sulfur and a gentle filtration.

Tasting Note

Watermelon pink with punchy aromas of strawberry, rhubarb, and cherry, plus a hit of savory earthiness. Juicy and mineral-driven with a touch of salinity, it wraps up clean and bright.