



Blackwater

2020

'LAZY LUCY'

Rosé | Swartland - South Africa



NATURAL



VEGAN

Stats

Grapes: 60% Mourvèdre - 40% Grenache

Vineyard: 3 vineyards planted throughout Swartland

Vine Age: Varied: 8-35-years-old

Soil Type: Varied: Primarily Malmesbury shale and sandy loam

Viticulture: Sustainable – dry-farmed

Fermentation: Native – 6-8 hours of whole-cluster skin-contact then whole-bunch pressed to stainless-steel and concrete

Skin Contact: 6-8 hours

Aging: 3 months in 60% stainless-steel and 40% concrete tanks

pH: 3.43

Total Acidity: 5.6 g/L

Total SO2: 63 ppm

Total Production: 333 cases

About

2020 was a really great vintage for red varieties as there was high natural acidity but with very developed color and fruit notes. This is widely apparent in the hyper-successful 2020 edition of 'Lazy Lucy. Named after Francois' four-legged companion who views getting up to muck around as serious work, this wine evokes all great things lazy spring and summer days. Again he has scoured various vineyards of Swartland to assemble this limited production blend. This vintage he introduced Mourvèdre for the first time to the blend in place of Cinsault as he felt the Cinsault's naturally high pH was too high for rosé but made excellent varietal wine. The blend consists of three sites scattered throughout the region and the sandy soil Mourvèdre really shines through.

The grapes were hand-harvested into small picking bins and brought back to the winery, a light foot stomping was done to break up the berries a bit and after 6-8 hours the bunches were pressed to a combination of roughly two-thirds stainless-steel tanks and one-third concrete. Fermentation occurred naturally and malolactic fermentation was not carried out. After four months aging on lees the wine was clean racked with a very coarse filtration to tank to settle for one week. The wine was then bottled without fining and with a small addition of sulfur.

Tasting Note

The final product is divine and hardly 'Lazy'. Flirtatious aromas of candied strawberries, rhubarb and raspberry swirl frozen yogurt jump out of the glass. Dig a little deeper and discover a more serious 'Lucy' who exhibits crisp minerality and unique notes reminiscent of an ocean breeze. The palate is juicy and gulpable, yet presents enough acid to guarantee food friendliness. This is a more fruit-driven vintage of this wine than previous releases but still very textural in style.