



Blackwater

2023

'LAZY LUCY'

Rosé | Tulbagh - South Africa



NATURAL



VEGAN

Stats

Grapes: 50% Mourvèdre - 30% Syrah - 20% Grenache

Vineyard: Drie Fonteine (Tulbagh)

Vine Age: Average: 16-years-old

Soil Type: Shale and schist

Viticulture: Sustainable

Fermentation: Native – all varieties were 100% whole-bunch pressed to stainless steel (co-ferment of Syrah and Grenache)

Skin Contact: None (only at press)

Aging: 3 months in stainless-steel

Alcohol: 11.4%

Residual Sugar: 2.1 g/L

pH: 3.5

Total Acidity: 5.2 g/L

Total SO2: 100 ppm

Total Production: 667 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 way and a 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 blending are all quite labor-intensive. There is an inherent high-viz intensity of flavor to this wine that is even more pronounced in 2023. This vintage is marked by a switch from Grenache to a blend of Mourvèdre, Syrah, and Grenache, giving this wine a savory edge. Also new this year, the grapes no longer come from the Swartland; they all come from the Drie Fonteine farm in Tulbagh, a town and wine district northeast of Malmesbury that lies just outside of the Swartland district. This is the first wine in our book to come from Tulbagh.

The Syrah and Grenache were hand-harvested into small picking bins and brought back to the winery for spontaneous co-fermentation after whole-bunch pressing. The Mourvèdre, which was harvested a week later, followed the same regime in its own tank. After three months aging on lees in stainless steel the wine was then very lightly fined with bentonite for protein stability, and it was bottled three months post-harvest with a small addition of sulfur and a gentle filtration.

Tasting Note

Light watermelon in color. Aromas of strawberry, rhubarb, and cherries leap from the glass, along with a meaty savoriness. There is bright minerality and subtle salinity on the juicy palate, before a lifted finish.