

Wine

Name: Theresa Rose
Origin: Stellenbosch, South Africa
Producer: Lovane Boutique Wine Estate
Variety: 100% Cabernet Sauvignon (Estate-grown)
Alcohol: 13.8%
Vintage: 2025
Winemaker: Hennie Visser
Style: Saignée Rosé, off-dry
Vinification: Stainless steel; bottled early 2025
Closure: Screw Cap
Drink Window: 2025–2026
Packaging: 6 x 750ml per case

Appearance (Fresh – 2025 Release)

A luminous pale salmon-pink with rose gold reflections. Brilliantly clear, capturing elegance and youth.

Nose

Graceful and aromatic, with notes of wild strawberries, fresh peach, and pink grapefruit. Hints of white blossom, rose petal, and soft mineral lift bring delicacy and charm.

Palate

Silken and refreshing. Red berry fruit, stone fruit, and a touch of citrus sweetness glide across the palate, supported by bright acidity and a subtle off-dry finish. Balanced and refined, with finesse from start to finish.

Estate & Family Philosophy

Lovane is South Africa's smallest commercial wine estate, tucked away in the heart of Stellenbosch. Founded in 2003, Lovane is now cared for by the Visser family — Theresa, Hennie, and their twin daughters, Andrea and Natalie — who work the land with a hands-on, honest approach rooted in tradition, patience, and a love for simple things done well.

This rosé, named after Theresa, is a tribute to her steady presence, quiet strength, and warm heart. Made from our own Cabernet Sauvignon, it's gently bled off using the saignée method and fermented in stainless steel to keep things fresh and real. Picked and sorted by hand. Made with care, made with love.

At Lovane, what ends up in the bottle tells a bigger story. A story of family, hard work, and the land we call home. Theresa's calm leadership and Hennie's passion in the cellar come together in wines that are unpretentious, characterful, and true to their roots. This is who we are, and this is what you'll taste in every glass.

Conclusion

The 2025 vintage was marked by a cool, dry spring followed by warm, even ripening

conditions—ideal for preserving natural acidity and developing expressive fruit character in the vineyard.

Named in honour of Theresa Visser, co-founder and heart of Lovane, this rosé is a celebration of elegance, strength, and warmth. Made from estate-grown Cabernet Sauvignon using the saignée method, *Theresa* reveals vibrant notes of wild berries, peach, and pink citrus, with a soft off-dry finish and refreshing acidity.

Crafted in stainless steel to preserve purity and freshness, this wine reflects Lovane's hands-on tradition—grapes picked and sorted by hand, made with curiosity, passion, and love.

Serve well-chilled. Perfect for long lunches, warm evenings, and moments that matter.

Serving & Cellaring Information

Wine of Origin: Certified Stellenbosch, South Africa.

Food Pairing: Pairs beautifully with goat's cheese and roasted beetroot salad, snoek pâté on roosterkoek, grilled spatchcock chicken, or pork chops with peach chutney.

Serving Temperature: 16–18°C.

Cellaring Potential: Drink now or cellar until 2033.
