

# RIVER GARDEN CHARDONNAY 2016

  
**LOURENSFORD**  
ANNO 1700

## THE HARVEST

It was the driest year in 100 years of recorded history as we only received half of the normal average rainfall in 2016. This was followed by one of the hottest and driest summers in history. Budding started about one week earlier and we did not have severe South Easter winds at the start of summer. This resulted in very good budding and flowering of the vines. The drought and high summer temperatures resulted in much faster ripening and the earliest recorded harvest dates in history on Lourensford as well as the fastest harvest ever. The vines were generally very healthy and in good balance and harmony and where needed we could give them water by drip irrigation. The berries in general were smaller and more concentrated. With good canopy management and perfect harvest decisions we managed to bring the grapes in at just the desired time. This resulted in refined wines with elegance and slightly lower than normal alcohols compared to other harvests.

The harvest dates were 27rd January – 20th February 2016.

## IN THE VINEYARD

*Altitude:* 100-200m above sea level from various locations on Lourensford Wine Estate

*Age of vines:* 10-15 years

*Rootstock:* 101-14 Mgt, Richter 110

*Clones:* CY277, CY76, CY95

*Slopes:* North Eastern and flat laying areas

*Row direction:* North South and East-West

*Soil type:* Varying soil types including high potential soil of Sweetwater, Tukulu, Dundee and Pinedene

## ANALYSIS

*Alcohol:* 13.5 vol %

*pH:* 3.44

*Total acid:* 6.2 g/l

*RS:* 2.3 g/l

*Closure:* Aluminium screwcap with Saran/Tin liner

## WINE INFORMATION

*Cultivar:* Chardonnay

*Wood:* Unwooded

## MATURATION POTENTIAL

This vintage can be enjoyed up to 2019 if stored correctly but will reach it's best drinking potential towards the middle of 2017.

## TASTING NOTE

Lovely dried peach and pineapple flavours with hints of lemon blossom on the nose and vibrant fresh fruit on the pallet that is very well balanced with a rich butterscotch creaminess and zesty, crisp finish making it a delicious easy drinking wine.

## FOOD PAIRING

It is a refreshingly versatile wine that will go well with pasta dishes, poultry and fish in creamy sauces. It is also good with asparagus and melted butter, snails in garlic butter, Caesar salad, mild Indian korma or other creamy coconutty curries, guacamole and shell-fish stews. Also with eggy dishes, particularly those containing cream, butter or cheese, and with soufflés and quiches. It will also be a great companion to be enjoyed outdoors with your favourite picnic.

The wine is best served slightly chilled, but not too cold.

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"The River Garden wines by Lourensford are an elegant range that exemplifies the breath taking mountains, crystal-clear rivers and tranquil settings, capturing the sheer enjoyment of nature with understated class and finesse"