

LOURENSFORD ESTATE 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 per year. 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 manage 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 5th February – 20th February 2016.

IN THE VINEYARD

Altitude: 200m above sea level, overlooking False Bay only 8km away and cooled by its sea breezes

Age of vines: 11-15 years

Rootstock: 101-14 Mgt

Clones: CY548, CY277, CY96, CY 95, CY 76

Slopes: Situated on a slight Western facing slope

Row direction: South-West to North-East

Soil type: Tukulu soil

ANALYSIS

Alcohol: 14.5 vol %

pH: 3.55

Total acid: 6.1 g/l

RS: 3.1 g/l

Closure: Aluminium screwcap with Saran/Tin liner

WINE INFORMATION

Cultivar: 100% Chardonnay

Wood: 37 % of the blend spent 9 months in French oak 2nd, 3rd and 4th fill barrels.

50.0 % of the wood component (17% of the total blend) was fermented wild and without the addition of yeast in the barrels and the other 50 % (20 % of the total blend) started its fermentation in stainless steel tank and was transferred to barrels halfway during fermentation. After the completion of the fermentation it was blended back with the unwooded tank components.

MATURATION POTENTIAL

This vintage can be enjoyed up to 2020 but will reach its best drinking potential towards the end of 2017 and possibly only peak towards the end of 2018.

TASTING NOTE

Fresh lime and orange blossom flavours dominate the nose with hints of melon and pineapple, complemented by toffee and buttery undertones. An explosion of ripe tropical fruit flavours on the pallet. The natural fermentation gives it a layered fruit dimension that ends in a lusciously juicy finish that is very well integrated and balanced with a bright acidity supported by the subtle use of wood.

FOOD PAIRING

This wine can stand up to rich foods such as pastas, poultry and fish with creamy sauces. It will complement mild Indian curries or other coconut curries as well as salmon or smoked haddock. It will also go with egg-based dishes like quiches or souffles. Creamy, fatty cheeses like Brie and Camembert but also some of the harder cow's milk cheeses will be great with this wine.



"A magnificent Estate utilising unique technology and reaping the benefits of global expertise and optimal terrior, the wines of Lourensford are becoming well recognised icons of true style and sophistication"