

LIMITED RELEASE CHARDONNAY 2016


LOURENSFORD
ANNO 1700

THE HARVEST

It was the driest year in 100 years of recorded history. 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 shortest harvest ever. The vines were generally very healthy and in good balance and where needed we could water by drip irrigation. The berries were small and 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 alcohols compared to other harvests. The harvest dates were from the 5th – 20th of February 2016.

IN THE VINEYARD

The wine was made from a certified single vineyard block.
Altitude: 200m above sea level, and close to the Lourens River.
Age of vines: 11 years
Rootstock: Richter 110
Clones: CY95
Slopes: Situated on a slight Western facing slope
Row direction: South-West to North-East
Soil type: Tukululu soil

ANALYSIS

Alcohol: 14.5 vol %
pH: 3.54
Total acid: 6.2 g/l
RS: 4.6 g/l
Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Chardonnay
Wood: 44% of the wine was fermented in new Burgundian style wine barrels and 56% in 2nd fill barrels. The wine spent 10 months on its primary lees with intermittent barrel rolling to stir up the lees and release the manno-proteins in the yeast cells that adds flavour and structure to the final wine.

MATURATION POTENTIAL

This vintage can be enjoyed up to 2022 but will reach its best drinking potential towards the end of 2018 and will possibly peak only towards the end of 2019.

TASTING NOTE

Intense ripe pineapple and melon flavours supported by white peach, apricot and hints of jasmine and lemon zest. Orange peel, roasted cashew nuts, toffee and vanilla flavours in the wine reminds of a wet pine forest floor in autumn. The wine has a brilliant acidity and strong core due to the natural fermentation. The roundness on the pallet and flavours of orange blossom and lemony zest is supported by a creamy finish.

FOOD PAIRING

This powerful wine can be matched with strongly flavoured food like duck a l'orange and rich sauces like a walnut and hollandaise sauce, provided that it is not too lemony. It pairs particularly well with crayfish or smoked haddock in a creamy sauce. It is equally good with salmon or crab risottos.
Serve chilled but not too cold.



"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"