

LIMITED RELEASE SHIRAZ MOURVEDRE VIOGNIER 2014


LOURENSFORD
ANNO 1700

THE HARVEST

A cool and wet winter allowed vines to go into proper dormancy. We experienced severe winds at the end of November and extreme heat wave conditions at the end of December. Luckily this did not affect the sensitive flowering and ripening stages too much. We experienced a cool summer with the highest rainfall for February in many years. This resulted in slower ripening and the ability to harvest at lower sugar levels. This in turn resulted in refined wines with elegance and good natural acidity. The Shiraz and the Mourvèdre were hand-picked from separate single vineyards into 5 ton fermenters with regular, manual punch downs before the grapes were pressed and transferred to barrels for malo-lactic fermentation and ageing. The cultivars were vinified separately and blended before bottling.

The harvest dates were March – April 2014.

IN THE VINEYARD

Wine of Origin: Stellenbosch

Altitude: 100-300m above sea level

Age of vines: 7-14 years

Rootstock: 101-14 Mgt

Clones: SH09, MT01, V1642

Slopes: Situated on Western facing slopes

Row direction: North-South

Soil type: Situated on Tukul, Oakleaf and decomposed granite soil

ANALYSIS

Alcohol: 14.5 vol %

pH: 3.5

Total acid: 5.9 g/l

RS: 2.5 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 94% Shiraz, 3% Mourvedre, 3% Viognier

Wood: The wine spent 15 months in 300 liter French oak barrels of which 36% were new and 64% older barrels.

MATURATION POTENTIAL

This vintage can be enjoyed up to 2021, but will reach its best drinking potential towards the end of 2017 and with optimum cellaring will peak only towards the end of 2018.

TASTING NOTE

The wine has a brilliant colour – deep, dark, intense and bright. Aromas of concentrated dark plums with ripe red cherries and wild spices greet you on the nose along with subtle hints of cigar box. The palate is dense, structured and powerful. Firm fruit tannins are beautifully balanced by well integrated soft oak flavours which promise age-ability, and gives structure and length. Very well rounded and supported with a smooth, silky elegance and upfront flavours of juicy, savoury wild berry, plums, cocoa and red cherry with hints of cinnamon spice.

FOOD PAIRING

This wine will pair well with game dishes ranging from pan-fried kudu or ostrich steak, roasted springbok haunch and venison pie to stuffed quail and roast duck. It will love grilled, braised or bar-becued foods as it latches on to the pronounced 'browning' flavours that develop with these cooking methods and it will not mind a rack of braised spareribs with a sweet, spicy or sharp basting sauce. The SMV will also work with sweeter sauces, cranberry jellies and relishes that accompany many savoury dishes. It also goes with everyday dishes such as cottage pie, bangers and mash or mushrooms on toast.

Serve between 15 and 18°C.



"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"