

LIMITED RELEASE VIOGNIER 2015


LOURENSFORD
ANNO 1700

THE HARVEST

Lourensford Estate experienced a moderately wet winter that allowed vines to go into proper dormancy with budding that started a week earlier than usual. We did not have the usual severe South Easter winds at the start of summer. This resulted in very good and even budding and flowering of the vines. We experienced a fairly cool but very dry summer with moderate temperatures and cool nights that resulted in much faster ripening and the earliest recorded harvest dates in the history of the Estate. The vines were generally very healthy and in good balance and harmony. With good canopy management and perfect ripening conditions we managed to bring the grapes in at just the desired time. This resulted in refined wines with elegance, good natural acidity and structure. The harvest date was 20th February 2015.

IN THE VINEYARD

This wine was made from a certified single vineyard block.

Altitude: 140m above sea level, and 8km from the cool sea breezes of False Bay.

Age of vines: 16 years

Rootstock: 101-14 Mgt

Clones: V1642

Slopes: Situated on the valley floor

Row direction: South-East to North-West

Soil type: Sweetwater soil

ANALYSIS

Alcohol: 14.5 vol %

pH: 3.43

Total acid: 6.4 g/l

RS: 5.8 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Viognier

Wood: 100% fermented in wood of which 39% was new and a split of 39% Hungarian oak and 61% French oak. Aged for 11 months.

MATURATION POTENTIAL

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

TASTING NOTE

This Viognier is a "Lady of Spice". Perfumed with exotic aromas of jasmine, lavender, grapefruit and hints dried apricot and white peach that balms the air before the full bodied character is slowly revealed and supported by a linear balanced acidity. On the pallet is white peach and quince flavours and traces of creamy lemon butter, nutmeg, ginger and vanilla with a flinty mineral finish.

It will benefit from decanting 1-2 hours before it is served at about 12 - 14 degrees Celsius

FOOD PAIRING

This Viognier does well with all things surrounding the orient such as Indian korma and other mild to medium aromatic curries, breyani, traditional South African bobotie and pickled fish. It has a particular affinity with rosemary, so much so that you could manipulate almost any dish by adding sufficient rosemary.



"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"