

LIMITED RELEASE WHITE BLEND 2012

"The White Blend is the crème-de-la-crème of our white wines on Lourensford. Harvested from the very best sections of the top blocks on the farm. It is skillfully and meticulously blended from the best barrels in the cellar to express the essence of our unique terroir."

THE HARVEST

A cool winter allowed vines to go into proper dormancy. We were expecting a very different scenario with the cool start to spring and early summer which we thought would delay the start of the harvest. Then suddenly, the heat rose in early January and again in early February. However, for the most part, February and March were relatively mild, making for long, slow and very beneficial ripening. What also enhanced quality was the drop in night time temperatures that in some instances was 1.5°C to 2°C lower compared with the average for February. This helped fruit to retain aromas and flavours.

Harvest dates were February - March 2012.

IN THE VINEYARD

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

Age of vines: 12 years

Slopes: Situated on a Western facing slope

Row direction: South-West to North-East on terraces

Soil type: Tukulu soil

ANALYSIS

Alcohol: 13.5 vol %

pH: 3.04

Total acid: 7.7 g/l

RS: 2.6 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 85% Sauvignon blanc, 13% Chardonnay, 2% Viognier

Wood: 30% of the Sauvignon blanc moved to a second fill 600 liter French oak barrel halfway through fermentation. Another 30% Sauvignon blanc and the 13% Chardonnay went through spontaneous fermentation in 4th fill 300 liter barrels. The rest of the Sauvignon blanc and Viognier components started fermentation in stainless steel tank before being transferred to 3rd and 4th fill 300 liter French oak barrels to complete the fermentation.

The wine spent 7 months in on its primary lees in barrel.

Bottles produced: 2590

MATURATION POTENTIAL

The wine is super now, three years after vintage, yet has development potential stretching four to six years and up to 2018 under perfect cellaring conditions.

TASTING NOTE

The wine is layered with fragrant aromas and exotic flavours. Lemon blossoms, wild daisies and fresh asparagus aromas first appear on the nose infused with nutmeg, butterscotch, white peach and pear aromas. With every sip more and more flavours are exposed hinting towards roasted pineapple, ginger, lemongrass and rooibos and ever so slightly wild buchú, saffron, vanilla and also black ruffles. There are hints of wood aged characters but no visible oak. It is a beautifully crafted and sophisticated wine with a rich finesse of balanced fruit and acid, ending in a long, lovely finish.

FOOD PAIRING

This is a thought provoking wine that is best enjoyed on its own and with good company. A perfect aperitif or paired with simplistic, raw, fresh produce. This wine will also complement fresh tomato and goat's cheese salad or a warm lemon and thyme chicken dish served with steamed vegetables like parsnips, fennel or asparagus.

For the best results this wine should be decanted 30 minutes to an hour before consumption. Serve this wine between 12-14 C for the best results.

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