

METHOD CAP CLASSIQUE 2011

**LOURENSFORD**
ANNO 1700

THE HARVEST

It was a very dry season with a shorter ripening period resulting in lower acidity at the desired sugar levels in the grapes. Careful canopy management was done to make sure the grapes receive just enough sunlight to keep them healthy and produce balanced fruit flavours. The fruit was picked by hand early in the morning to protect the very delicate flavours.

The grapes were harvested 21st of January – 2nd of February 2011.

IN THE VINEYARD

Altitude: 100-120m above sea level, and next to the Lourens river

Age of vines: 8-12 years

Rootstock: 101-14 Mgt, Richter 110

Clones: CY76, PN52

Slopes: situated on the valley floor

Row direction: South-North to East-West

Soil type: Varying soil types including high potential soil of Sweetwater, Tukulu, Dundee and Pinedene

ANALYSIS

Alcohol: 11.5 vol %

pH: 2.96

Total acid: 7.3 g/l

RS: 3.4 g/l

Closure: Hand selected quality cork with wire hood

WINE INFORMATION

Cultivar: 87% Chardonnay, 13% Pinot noir

Wood: The wine went through malolactic fermentation and spent a further 8 months in tank on its primary lees before it was chaptalized and inoculated for fermentation in the bottle. 5% of the wine was transferred to 205L French oak barrels halfway during fermentation and aged for 9 months. The wine spent 57 months on its lees before it was riddled and disgorged on 7 July 2016.

Bottles produced: Only 3432 bottles

MATURATION POTENTIAL

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

TASTING NOTE

The wine is mysterious, unassuming and surrounded with finesse. The fine bubbles enhance the iodine-like minerality that reminds of fresh seaweeds and kelp, complemented by a rich biscuity allure. Yeasty flavours of freshly baked bread, lemon cream, Granny Smith and Pink Lady apples on the nose and hints of citrus, pineapple and kiwi fruit on the pallet. The wine finishes rich and leaves a creamy aftertaste.

FOOD PAIRING

A perfect aperitif for any occasion.

Our Cellarmaster's favourite pairing with his MCC Brut is with grilled hake and fries.

This wine will also go well with tempura oysters, deep fried fish, Asian food, sashimi, avocado, freshly baked bread. It is a sophisticated wine but goes well with simplistic, raw, fresh produce like a starter of fresh tomato and goat's cheese. It will also go well with a warm lemon and thyme chicken dish served with steamed vegetables like parsnips, fennel or asparagus. Acidic and salty cheeses such as goat's milk cheese or feta will also pair well.

Stay clear of red meat and also be careful to pair with green vegetables such as broccoli, spinach and courgettes as they will over accentuate the wine's herbaceous character.

Serve this wine between 12 – 14C for best results.



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"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"