

RIVER GARDEN CLASSIQUE CHARDONNAY/PINOT NOIR 2017


LOURENSFORD
ANNO 1700

THE HARVEST

The preceding two winters has been the driest in recorded history on Lourensford Estate. However, due to enough cold weather during winter the vines did go into proper dormancy with budding that occurred normally. 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 also experienced one of the coolest and driest summers with moderate temperatures and cool nights that resulted in slow and even ripening. 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 with depth and structure.
The harvest dates were 3th February – 11th February 2017.

IN THE VINEYARD

Altitude: 100-150m above sea level and next to the Lourens River
Age of vines: 10 years
Rootstock: 101-14 Mtg, Richter 110
Clones: CY76, PN52
Slopes: Situated on the valley floor
Soil type: Varying soil types including high potential soil of Sweetwater and Tukul

ANALYSIS

Alcohol: 13 vol %
pH: 3.44
Total acid: 6.59 g/l
RS: 2.0 g/l
Closure: Aluminium screwcap with Saran/Tin liner

WINE INFORMATION

Cultivar: 51% Chardonnay, 49% Pinot noir
Wood: No wood treatment

MATURATION POTENTIAL

This vintage can be enjoyed up to the end of 2020, but will reach its best drinking potential in 2018.

TASTING NOTE

The Chardonnay Pinot Noir is a crisp and fruity wine. It is harvested from the first fruit to ripen every season. The Chardonnay contributes fresh and crisp citrus and ripe pineapple tones to the wine while the Pinot Noir adds red fruit flavours of cherry, watermelon and rose water with hints of grapefruit and strawberries. The wine finishes with a refreshing acid balance on the palate. The strikingly beautiful rose-brass colour of the wine will lighten up any occasion.

FOOD PAIRING

It is a perfect wine for picnics and light lunches. The wine is easygoing and will pair well with slightly creamy food with a touch of saltiness. It pairs well with a carbonara or mussel broth served with fondant potatoes and grilled line fish. The wine is best friends with a smoked trout pâté and likes to flirt with an in-season strawberry. It will also pair well with lemon-thyme roast chicken or grilled trout or salmon. Or with simple salads, summery meals and picnics.

Best served ice cold.



“The River Garden wines by Lourensford are an elegant range that exemplifies the breath taking mountains, crystal-clear rivers and tranquil settings, capturing the sheer enjoyment of nature with understated class and finesse”