

METHOD CAP CLASSIQUE 2012


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 2011 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 and with good canopy management and perfect harvest decisions we manage to bring the Chardonnay in without any rot or spoilage problems due to the wet conditions during the latter ripening stages. This resulted in refined wines with elegance and good natural acidity.

The harvest dates were 31st January – 2nd February 2012.

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: 12vol %

pH: 3.22

Total acid: 7.0 g/l

RS: 3.5 g/l

Closure: Hand selected quality cork with wire hood

WINE INFORMATION

Cultivar: 88% Chardonnay, 12% Pinot noir

Wood: The wine went through malo-lactic fermentation and spent a further 8 months in tank on its primary lees before it was sweetened again and inoculated for the fermentation in bottle.

7.6% of the wine was transferred to 205 liter French oak barrels halfway during fermentation and aged for 8 months.

The wine spent 61 months on its lees in bottle before it was riddled and disgorged on 18 October 2017.

Bottles produced: Only 3450 bottles

MATURATION POTENTIAL

This vintage can be enjoyed up to 2022, but will reach its best drinking potential towards the end 2018 and will possibly peak only towards the end of 2020.

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, 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.

This wine will 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.



"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"