

RIVER GARDEN FLOWER COLLECTION CHARDONNAY 2017


LOURENSFORD
ANNO 1700

THE HARVEST

The preceding two winters to 2017 were 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 in history 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 - 3rd March 2017

IN THE VINEYARD

Altitude: 100-200m above sea level from various locations on Lourensford Wine Estate

Age of vines: 11-16 years

Rootstock: 101-14 Mgt, Richter 110

Clones: CY277, CY76, CY95

Slopes: North Eastern and flat laying areas

Row direction: North South and East-West

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

ANALYSIS

Alcohol: 13.0 vol %

pH: 3.39

Total acid: 6.54 g/l

RS: 2.65 g/l

Closure: Aluminium screwcap with Saran/Tin liner

WINE INFORMATION

Cultivar: Chardonnay

Wood: Unwooded

MATURATION POTENTIAL

This vintage can be enjoyed up to 2020 if stored correctly but will reach it's best drinking potential towards the middle of 2018.

TASTING NOTE

Lovely dried peach and pineapple flavours with hints of melon and orange blossom on the nose. Vibrant fresh fruit on the pallet that is very well balanced with a creaminess and zesty, crisp finish making it a delicious easy drinking wine.

FOOD PAIRING

It is a refreshingly versatile wine that will go well with pasta dishes, poultry and fish in creamy sauces. It is also good with asparagus and melted butter, snails in garlic butter, Ceasar salad, mild Indian korma or other creamy coconutty curries, guacamole and shellfish stews. Also with eggy dishes, particularly those containing cream, butter or cheese, and with soufflés and quiches. It will also be a great companion to be enjoyed outdoors with your favourite picnic.

The wine is best served slightly chilled, but not too 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"