

LIMITED RELEASE VIOGNIER 2016


LOURENSFORD
ANNO 1700

THE HARVEST

It was the driest year in 100 years of recorded history as we only received half of the normal average rainfall per year. This was followed by one of the hottest and driest summers in history. Budding started about one week earlier and we did not have severe South Easter winds at the start of summer. This resulted in very good budding and flowering of the vines. The drought and high summer temperatures resulted in much faster ripening and the earliest recorded harvest dates in history on Lourensford as well as the fastest harvest ever. The vines were generally very healthy and in good balance and harmony and where needed we could give them water by drip irrigation. The berries in general were smaller and more concentrated. With good canopy management and perfect harvest decisions we manage to bring the grapes in at just the desired time. This resulted in refined wines with elegance and slightly lower than normal alcohols compared to other harvests.

The harvest date was 23th February 2016.

IN THE VINEYARD

This wine was made from a certified single vineyard block.

Altitude: 140m above sea level, and 8km from the cool sea breezes of False Bay.

Age of vines: 17 years

Rootstock: 101-14 Mgt

Clones: V1642

Slopes: Situated on the valley floor

Row direction: South-East to North-West

Soil type: Sweetwater soil

ANALYSIS

Alcohol: 14,5 vol %

pH: 3,44

Total acid: 7,2 g/l

RS: 3,5 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Viognier

Wood: 100% fermented in wood of which 44% was new and a split of 22% Hungarian oak and 78% French oak. Aged for 11 months.

MATURATION POTENTIAL

This vintage can be enjoyed up to 2021 but will reach its best drinking potential towards the end of 2019.

TASTING NOTE

The wine is perfumed with wonderful exotic aromas of jasmine, lavender, grapefruit, hints dried apricot and white peach that balms the air. The pallet is filled with quince flavours complemented with hints of creamy lemon butter, nutmeg, ginger and vanilla. The wine has a flinty mineral finish and well balanced linear acidity.

FOOD PAIRING

This Viognier does well with all things surrounding the orient such as Indian korma and other mild to medium aromatic curries, breyani, traditional South African bobotie and pickled fish. It has a particular affinity with rosemary, so much so that you could manipulate almost any dish by adding sufficient rosemary.



"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"