

RIVER GARDEN CLASSIQUE CHARDONNAY/PINOT NOIR 2018

**LOURENSFORD**
ANNO 1700

THE HARVEST

The preceding three years has been the driest in recorded history in the South African Wine producing regions. However, the hot, dry weather kept the vineyards largely disease and pest-free and while December and January were hot – hitting 35°C at times – there were no intense heatwaves. The end of the growing season grew cooler, leading to better colour and flavour in later ripening varieties (especially reds). We experienced thunder storms during the flowering season in November and a severe thunder and hail storm during harvest in February. Thunder and lightning are full of nitrogen, which get deposited in the vines making them lush and green. That, in turn, helped with the overall state of our vines and ripening in a very difficult and dry season. Due to our unique topography and high rainfall we had enough water for all the normal requirements of our vines during and after harvest. The crop levels were a little bit down, but our overall quality is deemed very high as much of the loss in overall volume was due to smaller berries and bunches which, conversely, should lead to a greater concentration of flavour and colour in the 2018 wines.

IN THE VINEYARD

Altitude: 100-150m above sea level and next to the Lourens River
Age of vines: 11 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: 13.5 vol %
pH: 3.66
Total acid: 6.5 g/l
RS: 2.6 g/l
Closure: Aluminium screwcap with Saran/Tin liner

WINE INFORMATION

Cultivar: 52% Chardonnay, 48% Pinot noir
Wood: No wood treatment

MATURATION POTENTIAL

This vintage can be enjoyed up to the end of 2021.

TASTING NOTE

It is a crisp and fruity wine. 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.



“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”