

# RIVER GARDEN CLASSIQUE CHARDONNAY/PINOT NOIR 2019

**LOURENSFORD**  
ANNO 1700

## THE HARVEST

The 2019 harvest was our most challenging harvest to date. The preceding three year drought has been the driest years in recorded history in the South African Wine producing regions. The effects of which could still be seen in our vineyards during this harvest. Fortunately due our unique topography and we had enough water for all the normal requirements of our vines during and after harvest. Apart from that we also experienced extreme weather conditions with a heat wave towards the end of winter leading to pre-mature budding of the early varieties. We also experienced cool temperatures and higher than normal rainfall during February and early March, putting a lot of pressure on the disease control of the vines. It has been a harvest like no other where we visited all the vineyards at least once or twice a day to monitor the ripeness and determine the perfect harvest window. Due to the weather conditions the crop levels were a little bit less than normal, 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 2019 wines.

## IN THE VINEYARD

*Altitude:* 100-150m above sea level and next to the Lourens River  
*Age of vines:* 12 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:* 3.49  
*Total acid:* 6.5 g/l  
*RS:* 2.0 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 2022.

## 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



"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"