

RIVER GARDEN CLASSIQUE SHIRAZ 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 shortest 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 were able to bring the grapes in at just the desired time. This resulted in refined wines with elegance and slightly lower than normal alcohol levels compared to other vintages..

IN THE VINEYARD

Altitude: 200m above sea level
Age of vines: 16 years
Rootstock: 101-14 Mgt
Clones: SH99, SH747, SH09, CS46, CS359
Slopes: Situated on South-Eastern facing slopes
Row direction: North-South
Soil type: Situated on Tukul (decomposed granite soil) and Pinedene

ANALYSIS

Alcohol: 14 vol %
pH: 3.46
Total acid: 5.8 g/l
RS: 3.0 g/l
Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 87% Shiraz, 13% Cabernet Sauvignon
Wood: 17 months in 300L French oak barrels of which 28% was new

MATURATION POTENTIAL

This vintage can be enjoyed up to 2021, but will reach its best drinking potential towards the end of 2019 and with optimum cellaring will peak only towards the end of 2020.

TASTING NOTE

The nose portrays peppery notes with hints of cloves and cedar. The palate is distinguished and complex with a refreshing acidity supported by soft, smooth tannins. The flavours from the nose follow through to the juicy palate along with flavours of cranberry. These fresh, fruity flavours will linger on the palate and slowly fade away.

FOOD PAIRING

Versatile when it comes to food pairing options but undoubtedly a big wine which will pair well with big foods. Steak, kudu, ostrich, roasted springbuck haunch, venison pie – this wine can handle them all very well. The River Garden Classique Shiraz 2016 will always go well with grilled or barbecued foods as the intense flavours of the wine latches on to the pronounced 'browning' flavours which develop with these cooking methods. Our Shiraz tends to not go well with acidic foods and mild to strong blue veined cheeses which can overwhelm the fruit flavours of this beautiful wine



"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"