

# RIVER GARDEN CLASSIQUE SHIRAZ 2017

  
**LOURENSFORD**  
ANNO 1700

## THE HARVEST

The preceding two winters to the 2017 vintage has been the driest in recorded history on Lourensford. However, due to enough cold weather during winter the vines did go into proper dormancy with budding which occurred normally. We also experienced one of the coolest and driest summers in history with moderate temperatures and cool evenings which resulted in slow and even ripening of the berries. With good canopy management and perfect ripening conditions we were able to bring the grapes in to the cellar at just the desired time. This resulted in refined wines with elegance, good natural acidity with depth and structure.

## IN THE VINEYARD

*Altitude:* 200m above sea level  
*Age of vines:* 17 years  
*Rootstock:* 101-14 Mgt  
*Clones:* SH99, SH747, SH09  
*Slopes:* Situated on South-Eastern facing slopes  
*Row direction:* North-South  
*Soil type:* Situated on Tukulu ( decomposed granite soil ) and Pinedene

## ANALYSIS

*Alcohol:* 14 vol %  
*pH:* 3.46  
*Total acid:* 5.7 g/l  
*RS:* 2.8 g/l  
*Closure:* Hand selected quality cork

## WINE INFORMATION

*Cultivar:* 100% Shiraz  
*Wood:* 17 months in 300L French oak barrels of which 26% was new

## MATURATION POTENTIAL

This vintage can be enjoyed up to 2022, but will reach its best drinking potential towards the end of 2020 and with optimum cellaring only peak towards the end of 2021.

## TASTING NOTE

The nose portrays ripe flavours of raspberry, cherry, plum and blackcurrant with hints of black pepper and cigar box. 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 aniseed, cocoa and freshly roasted coffee bean. These fresh, fruity flavours will linger on the palate and slowly fade away.

## FOOD PAIRING

The River Garden Classique Shiraz 2017 pairs exceptionally well with grilled or barbequed lamb, beef, kudu, ostrich and springbok. 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.

Serve between 16 and 18 ° C for the best results.



"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"