

CHRYSALIS WHITE BLEND 2015

**LOURENSFORD**
ANNO 1700

"This White Blend is the crème-de-la-crème of our white wines on Lourensford. Harvested from select sections of the best single-vineyards. It is skilfully and meticulously blended from the best barrels in the cellar to express the essence of our unique terroir."

THE HARVEST

The moderately wet winter enabled the vines to go into proper dormancy with budding that started earlier than usual. The absence of severe South Easter winds in early summer promoted even budding and flowering of the vines. The grapes were picked by hand early in the morning to protect the very delicate flavours, contributing to an elegant and structured wine.

IN THE VINEYARD

Altitude: 150 - 330m above sea level, overlooking False Bay only 8 km away and cooled by its sea breezes.

Age of vines: 15 years

Slopes: Situated on a Western facing slope

Row direction: South-West to North-East on terraces

Soil type: Tukululu soil

ANALYSIS

Alcohol: 14 vol %

pH: 3.44

Total acid: 6.1 g/l

RS: 3.37 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: Sauvignon blanc, Chardonnay, Viognier

Wood: A portion of the Sauvignon blanc was moved from stainless steel tank to a third fill 600 litre French oak barrel halfway through fermentation. Another portion was moved to second fill French oak barrel with Acacia heads. The Chardonnay underwent spontaneous fermentation in a 4th fill, 225 litre barrel. And the Viognier component is from a special fragrant new French oak barrel.

The wine spent 7 months in on its primary lees in barrel.

Bottles produced: 1412

MATURATION POTENTIAL

The wine has excellent development potential under optimum cellaring conditions.

TASTING NOTE

It is a beautifully crafted and sophisticated wine with lots of mystery, layered flavours and rich finesse of balanced fruit and acidity with a long, lovely finish and lingering aftertaste. Layered aromas of lemon blossoms and fresh asparagus first appear on the nose infused with nutmeg, Cape gooseberries and pear. There is a subtle aged character and each additional sip uncovers layers of exquisite flavours.

Decant to maximise enjoyment and serve at around 13 degrees Celsius.

FOOD PAIRING

It is a thought provoking wine because of its complexity. Each layer adds another dimension and can be paired with a wide variety of delicate flavours such as orange, fennel, lemon-thyme, saffron and asparagus.



"A magnificent Estate utilising unique technology and reaping the benefits of global expertise and optimal terroir, the wines of Lourensford are becoming well recognised icons of true style and sophistication"