

LIMITED RELEASE CHARDONNAY 2017

THE HARVEST

The preceding two winters to the 2017 harvest 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 that occurred normally. We also experienced one of the coolest and driest summers in history with moderate temperatures and cool nights that resulted in slow and even ripening. With good canopy management and perfect ripening conditions we managed to bring the grapes in at just the desired time. This resulted in refined wines with elegance, good natural acidity with depth and structure.

IN THE VINEYARD

The wine was made from a certified single vineyard block.
Altitude: 200m above sea level, and close to the Lourens River.
Age of vines: 12 years
Rootstock: Richter 110
Clones: CY95
Slopes: Situated on a slight Western facing slope
Row direction: South-West to North-East
Soil type: Tukulu soil

ANALYSIS

Alcohol: 14.5 vol %
pH: 3.43
Total acid: 6.9 g/l
RS: 2.7 g/l
Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Chardonnay
Wood: 47% of the wine was fermented in new Burgundian style wine barrels and 53% in 2nd fill barrels. 58% of the wine started fermented in stainless steel tanks and moved to barrel halfway through the fermentation process. 42.0% of the wine went through spontaneous fermentation without the addition of yeast in barrels. The wine spent 8 months on its primary lees with intermittent barrel rolling to stir up the lees and release the manno-proteins in the yeast cells that adds flavour and structure to the final wine.
Bottles produced: 3500 (10 barrels)

MATURATION POTENTIAL

This vintage can be enjoyed up to 2023.

TASTING NOTE

The wine has intense ripe pineapple and melon flavours on the nose. It is supported with white peach, apricot and hints of jasmine, lemongrass and ginger. Voluptuous butterscotch, orange peel, roasted cashew nuts, toffee and vanilla flavours in the wine reminds of a wet pine forest floor in autumn. The wine has a brilliant linear acidity and dominant dense mineral core with layered sweetness and balanced acidity due to the natural fermentation. The roundness on the pallet and a beautifully integrated texture with flavours of orange blossom and lemony zest supported by a creamy finish coats your mouth and make you want to spend more time in the presence of this big wine.

FOOD PAIRING

This powerful wine can be matched with strongly flavoured food like duck a l'orange and rich sauces like a walnut and hollandaise sauce, provided that it is not too lemony. It pairs particularly well with crayfish or smoked haddock in a creamy sauce. It is equally good with salmon or crab risottos.

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