

RIVER GARDEN CLASSIQUE SAUVIGNON BLANC 2018


LOURENSFORD
ANNO 1700

THE HARVEST

The preceding three years has been the driest in recorded history in the South African Wine producing regions. However, the hot, dry weather kept the vineyards largely disease and pest-free and while December and January were hot – hitting 35°C at times – there were no intense heatwaves. The end of the growing season grew cooler, leading to better colour and flavour in later ripening varieties. We experienced thunder storms during the flowering season in November and a severe thunder and hail storm during harvest in February. Thunder and lightning are full of nitrogen, which get deposited in the vines making them lush and green. That, in turn, helped with the overall state of our vines and ripening in a very difficult and dry season. Due to our unique topography and high rainfall we had enough water for all the normal requirements of our vines during and after harvest. The crop levels were a little bit down, 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 2018 wines.

IN THE VINEYARD

Altitude: 100 - 200m above sea level from various locations on Lourensford Wine Estate.

Age of vines: 12-17 years

Origin: Helderberg Ward, Stellenbosch

Slopes: North Eastern and flat laying areas

Row directions: North South

Soil type: Varying soil types including high potential soil of Sweetwater, Tukulu, Dundee and Pinedene

TECHNICAL INFORMATION

Alcohol: 13.0 vol %

pH: 3.32

Total Acid: 6.4 g/l

RS: 1.90 g/l

Closure: Aluminum screw cap with Saran/Tin liner

WINE INFORMATION

Cultivar: 100% Sauvignon blanc

Wood: No wood treatment. 40% of this wine underwent Malo-lactic fermentation giving the wine its creamy finish. The acidity of the wine is all natural and no additional acid was added to this wine.

MATURATION POTENTIAL

This vintage can be enjoyed up to 2021.

TASTING NOTE

The pungent tropical fruit flavours of litchi, passion fruit, and kiwifruit supported by a fresh crispness of lime and green pepper with white pear undertones and a creamy finish on the pallet, makes this a delightful and balanced everyday wine with a long aging potential.

FOOD PAIRING

It is a refreshingly versatile tapas style wine that will go with fresh green salads with tomatoes and feta cheese, gazpacho and seafood or to be enjoyed outdoors with your favourite picnic.

It is best served ice cold.



“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”