

# RIVER GARDEN FLOWER COLLECTION CHARDONNAY 2018

  
**LOURENSFORD**  
ANNO 1700

## THE HARVEST

The preceding three years have 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:* 11-16 years

*Rootstock:* 101-14 Mgt, Richter 110

*Clones:* CY277, CY76, CY95

*Slopes:* North Eastern and flat laying areas

*Road direction:* North South and East-West

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

## ANALYSIS

*Alcohol:* 13.5 vol %

*pH:* 3.53

*Total acid:* 6.3 g/l

*RS:* 1.8 g/l

*Closure:* Aluminium screwcap with Saran/Tin liner

## WINE INFORMATION

*Cultivar:* Chardonnay

*Wood:* Unwooded

## MATURATION POTENTIAL

This vintage can be enjoyed up to 2021 if stored correctly but will reach its best drinking potential towards the middle of 2019.

## TASTING NOTE

Lovely white peach and pineapple flavours with hints of jasmine and orange blossom on the nose and vibrant fresh fruit on the pallet that is very well balanced with a rich butter-scotch creaminess and zesty, crisp finish making it a delicious easy drinking everyday wine.

## FOOD PAIRING

It is a refreshingly versatile wine that will go well with pasta dishes, poultry and fish in creamy sauces. It is also good with asparagus and melted butter, snails in garlic butter, Caesar salad, mild Indian korma or other creamy coconutty curries, guacamole and shell-fish stews. Also with egg dishes, particularly those containing cream, butter or cheese, and with soufflés and quiches. It will also be a great companion to be enjoyed outdoors with your favourite picnic.

The wine is best served slightly chilled, but not too 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”