

# RIVER GARDEN CLASSIQUE MERLOT 2017

  
**LOURENSFORD**  
ANNO 1700

## 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

*Altitude:* 168-200m above sea level

*Age of vines:* 15-16 years

*Rootstock:* 101-14 Mgt

*Clones:* MO347, CS46

*Slopes:* South-East and South-Western facing slopes

*Row direction:* North-South

*Soil type:* Decomposed granite, Oakleaf and Tukulu formations

## ANALYSIS

*Alcohol:* 14 vol %

*pH:* 3.41

*Total acid:* 6.0 g/l

*RS:* 2.9 g/l

*Closure:* Hand selected quality cork

## WINE INFORMATION

*Cultivar:* 100% Merlot

*Wood:* 100% matured for 14 months in 300L French oak barrels

## MATURATION POTENTIAL

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

## TASTING NOTE

Ripe, concentrated aromas of cherries, mulberries and plums with a hint of cigar box greet you on the nose. The fruity flavours from the nose follow through to the juicy palate along with olive-like nuances.

## FOOD PAIRING

The River Garden Classique Merlot 2017 pairs well with foods of substance including grilled or barbecued lamb, beef, kudu and ostrich.

Serve this wine between 15-18 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"