

LIMITED RELEASE CHARDONNAY 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 and 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, in turn that 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. Due to the dry season the crop levels were a little bit less than normal, 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

The wine was made from a certified single vineyard block.
Altitude: 200m above sea level, and close to the Lourens River.
Age of vines: 13 years
Rootstock: Richter 110
Clones: CV95
Slopes: Situated on a slight Western facing slope
Row direction: South-West to North-East
Soil type: Tukulula soil

ANALYSIS

Alcohol: 14.5 vol %
pH: 3.37
Total acid: 6.7 g/l
RS: 2.8 g/l
Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Chardonnay
Wood: 44% of the wine was fermented in new Burgundian style wine barrels and 56% 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: 7000 (17 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. 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 and smoked haddock in a creamy sauce. It is equally good with salmon or crab risottos.
Serve chilled but not too cold.



“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”