

LIMITED RELEASE MERLOT 2016



LOURENSFORD
ANNO 1700

THE HARVEST

Lourensford Estate experienced a moderate wet winter that allowed vines to go into proper dormancy with budding that started a week or two earlier than usual. We did not have the usual severe South Easter winds at the start of summer. This resulted in very good and even budding and flowering of the vines. We experienced a fairly cool but very dry summer with moderate temperatures and cool nights that resulted in much faster ripening and the earliest recorded harvest dates in history on the Estate. The vines were generally very healthy and in good balance and harmony. 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 and structure. The fruit were picked by hand early in the morning to protect the very delicate flavours and placed into 5 ton fermenters with regular, manual punch downs before the grapes were pressed and transferred to barrels for malo-lactic fermentation and ageing.

IN THE VINEYARD

Altitude: 168m above sea level, and 8km from the cool sea breezes of False Bay
Age of vines: 14-16 years
Rootstock: 101-14 Mgt
Clones: MO347, MO343
Slopes: Situated on South-Western facing slopes
Row direction: North-South
Soil type: Decomposed granite, Tukulu formations

ANALYSIS

Alcohol: 14.5 vol %
pH: 3.56
Total acid: 5.6 g/l
RS: 3.6 g/l
Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Merlot
Wood: 18 months in 300L French oak barrels of which 73% were new. Only the finest barrels were selected
Bottles produced: 2100

MATURATION POTENTIAL

This vintage can be enjoyed up to 2023, but will reach its best drinking potential towards the end of 2019 and with optimum cellaring only peak towards the end of 2020.

TASTING NOTE

Aromas of concentrated ripe red cherry as well as mulberry fruit flavours with hints of tobacco leaf greet you on the nose. The flavours from the nose follows through to the palate along with meaty, leathery nuances. Decant before enjoying.

FOOD PAIRING

Versatile when it comes to food pairing options but undoubtedly a big wine which will pair well with big foods. Steak, kudu, ostrich, roasted springbuck, venison pie – this wine can handle them all very well. It will always go well with grilled or barbecued foods as the intense flavours of the wine latches on to the pronounced ‘browning’ flavours which develop with these cooking methods. tends to not go well with strong and blue veined cheeses that can overwhelm the fruit flavours of the wine.

Serve this wine between 14-16 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”