

# LIMITED RELEASE SHIRAZ MOURVEDRE VIOGNIER 2017

  
**LOURENSFORD**  
ANNO 1700

## THE HARVEST

The preceding two winters to the 2017 vintage 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 which occurred normally. We also experienced one of the coolest and driest summers in history with moderate temperatures and cool evenings which resulted in slow and even ripening of the berries. With good canopy management and perfect ripening conditions we were able to bring the grapes in to the cellar at just the desired time. This resulted in refined wines with elegance, good natural acidity with depth and structure.

The Shiraz and the Mourvèdre were hand-picked from separate single vineyards into 5 ton fermenters with regular, manual punch downs before the grapes were pressed and transferred to barrels for malo-lactic fermentation and ageing. The cultivars were vinified separately and blended before bottling.

## IN THE VINEYARD

*Wine of Origin:* Stellenbosch

*Altitude:* 100-200m above sea level

*Age of vines:* 15-17 years

*Rootstock:* 101-14 Mgt

*Clones:* SH09, MT01, V1642

*Slopes:* Situated on Western facing slopes

*Row direction:* North-South

*Soil type:* Situated on Tukul, Pinedene, Sweetwater (decomposed granite soils)

## ANALYSIS

*Alcohol:* 14.5 vol %

*pH:* 3.45

*Total acid:* 5.5 g/l

*RS:* 2.9 g/l

*Closure:* Hand selected quality cork

## WINE INFORMATION

*Cultivar:* 86% Shiraz, 13% Mourvedre, 1% Viognier

*Wood:* The wine spent 16 months in 300 liter French oak barrels of which 39% were new and 61% older barrels.

## MATURATION POTENTIAL

This vintage can be enjoyed up to 2024.

## TASTING NOTE

Flavours of dark plums, raspberry and violets with hints of cracked black pepper greet you on the nose. The flavours from the nose follow through to the palate along with hints of aniseed and cinnamon spice.

## FOOD PAIRING

This wine will pair exceptionally well with substantial foods including grilled or barbequed lamb, beef, kudu, ostrich and springbok.

Serve between 16 and 18°C.



"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"