

# LIMITED RELEASE SHIRAZ MOURVEDRE VIOGNIER 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 (especially reds). 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.

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:* 16-18 years

*Rootstock:* 101-14 Mgt

*Clones:* SH09, MT01, V1642

*Slopes:* Situated on Western facing slopes

*Row direction:* North-South

*Soil type:* Situated on Tukulu, 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:* 85% Shiraz, 12% Mourvedre, 3% Viognier

*Wood:* The wine spent 17 months in 300 and 500 liter French oak barrels of which 35% were new and 65% older barrels.

## MATURATION POTENTIAL

This vintage can be enjoyed up to 2025, but will reach its best drinking potential towards the end of 2020 and with optimum cellaring only peak towards the end of 2022.

## TASTING NOTE

Flavours of blackberries, red berries and plums with hints of black pepper greet you on the nose. The flavours from the nose follow through to the palate along with hints of nutmeg and cinnamon spice.

## FOOD PAIRING

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



"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"