

LIMITED RELEASE 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. 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 helping 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

This wine was made from a certified single vineyard block.

Altitude: 140m above sea level, and 8km from the cool sea breezes of False Bay.

Age of vines: 19 years

Rootstock: 101-14 Mgt

Clones: V1642

Slopes: Situated on the valley floor

Row direction: South-East to North-West

Soil type: Sweetwater soil

ANALYSIS

Alcohol: 14.5 vol %

pH: 3.38

Total acid: 7.2 g/l

RS: 2.6 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Viognier

Wood: 100% fermented in wood of which 42% was new and a split of 16% Hungarian oak and 84% French oak. The wine spent 11 months in barrel on its primary lees, that was stirred up by rolling the barrels every 2 weeks.

MATURATION POTENTIAL

This vintage can be enjoyed up to 2023, but will reach its best drinking time towards the end 2020 and will possibly peak only towards the end of 2021.

TASTING NOTE

The wine is perfumed with wonderful exotic aromas of jasmine, lavender, grapefruit, hints dried apricot and white peach that balms the air. The pallet is filled with quince flavours complemented with hints of creamy lemon butter, nutmeg, ginger and vanilla. The wine has a flinty mineral finish and well balanced linear acidity.

FOOD PAIRING

This Viognier does well with all things surrounding the orient such as Indian korma and other mild to medium aromatic curries, breyani, traditional South African bobotie and pickled fish. It has a particular affinity with rosemary, so much so that you could manipulate almost any dish by adding sufficient rosemary.



“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”

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