

CAP CLASSIQUE BRUT ROSE 2017


LOURENSFORD
ANNO 1700

THE HARVEST

The preceding two winters has been the driest in recorded history on Lourensford Estate. However, due to enough cold weather during winter the vines did go into proper dormancy with budding that occurred normally. 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 also experienced one of the coolest and driest summers in history with moderate temperatures and cool nights that resulted in slow and even ripening. 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 with depth and structure. We call this wine our First Fruit wine as it is the first fruit of the season harvested on the Estate.

The harvest dates were 20 – 27st January 2017.

IN THE VINEYARD

Altitude: 100-150m above sea level, and next to the Lourens river

Age of vines: 10-14 years

Rootstock: 101-14 Mgt

Clones: PMS2, CY 76

Slopes: Situated on the valley floor

Row direction: East-West

Soil type: Varying soil types including high potential soil of Sweetwater and Tukululu

ANALYSIS

Alcohol: 12.5 vol %

pH: 3.25

Total acid: 6.5 g/l

RS: 5.1 g/l

Closure: Hand selected quality cork with wire hood

WINE INFORMATION

Cultivar: 59% Pinot noir, 41% Chardonnay

Age and lees: The wine spent a 6 months in tank on its primary lees before it was sweetened again and inoculated for the fermentation in bottle.

13.2% of the wine was transferred to 205 liter second fill and older French oak barrels halfway through fermentation and aged for 5 months.

The wine spent 32 months on its lees in bottle before it was riddled and disgorged on the 20th of February 2020.

MATURATION POTENTIAL

This vintage can be enjoyed up to 2025, but will reach its best drinking potential towards the end 2021 onwards.

TASTING NOTE

The vibrant and fresh salmon pink coloured bubbles is coated with strawberry, cherry and rose-water allure infused with watermelon and grapefruit. The red berry flavours attached to the fine elegant bubbles explode on the pallet and finish with a rich creamy aftertaste.

FOOD PAIRING

A perfect aperitif for any occasion. Pairs well with rich, creamy soups and dishes with an inherent 'toasty' character. Will also go well with seafood based canapes and all ways of prepared chicken. Mushroom based dishes and nuts will also be complemented by this wine.

Fresh strawberries or ripe raspberries with a dash of cream will be the perfect dessert when you have this MCC in your glass.

Serve this wine between 12 and 14C.



"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"