

RIVER GARDEN CLASSIQUE CHARDONNAY 2019


LOURENSFORD
ANNO 1700

THE HARVEST

The 2019 harvest was our most challenging harvest to date. The preceding three year drought has been the driest years in recorded history in the South African Wine producing regions. The effects of which could still be seen in our vineyards during this harvest. Fortunately due our unique topography and we had enough water for all the normal requirements of our vines during and after harvest. Apart from that we also experienced extreme weather conditions with a heat wave towards the end of winter leading to pre-mature budding of the early varieties. We also experienced cool temperatures and higher than normal rainfall during February and early March, putting a lot of pressure on the disease control of the vines. It has been a harvest like no other where we visited all the vineyards at least once or twice a day to monitor the ripeness and determine the perfect harvest window. Due to the weather conditions 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 2019 wines.

IN THE VINEYARD

Altitude: 100-200m above sea level, overlooking False Bay only 8km away and cooled by its sea breezes

Age of vines: 13 years

Wine of Origin: Helderberg Ward, Stellenbosch

Rootstock: 101-14 Mgt

Clones: CY548, CY277, CY96, CY 95, CY 76

Slopes: North Eastern slopes and flat laying areas

Soil type: Varying soil types including high potential soil of Sweetwater, Tukulu, Dundee and Pinedene

ANALYSIS

Alcohol: 14.0 vol %

pH: 3.4

Total acid: 6.1 g/l

RS: 1.7 g/l

Closure: Aluminium screwcap with Saran/Tin liner

WINE INFORMATION

Cultivar: 100% Chardonnay

Wood: Unwooded.

MATURATION POTENTIAL

This vintage will reach its best drinking potential towards the middle of 2021.

TASTING NOTE

Lovely white peach and fresh pineapple and melon flavours with hints and orange blossom on the nose and vibrant fresh fruit on the pallet that is very well balanced with a zesty, crisp finish making it a delicious easy drinking everyday wine.

FOOD PAIRING

It is a refreshingly versatile wine that will go well with pasta dishes, poultry and fish in creamy sauces. It is also good with asparagus and melted butter, snails in garlic butter, Caesar salad, mild Indian korma or other creamy coconut curries, guacamole and shellfish stews. Also with eggy dishes, particularly those containing cream, butter or cheese, and with soufflés and quiches. It will also be a great companion for to be enjoyed outdoors with your favourite picnic.

The wine is best served slightly chilled, but not too cold



“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”