

KLEIPOT PETITE SIRAH 2018


LOURENSFORD
ANNO 1700

"Our Kleipot wines were born out of the deep passion to explore and embrace the unknown, to interpret and understand our unique and diverse soils. The aim is to express and unlock the true essence of our Petite Sirah in these soils in a natural wine. Made with minimal intervention by gently packing whole bunches in terracotta amphora's and completing the fermentation process inside the whole berries (called carbonic fermentation). This wine is a true expression of perfectly balanced soils and meticulously selected grapes to produce an authentic Lourensford wine of honest purity that is true to nature."

IN THE VINEYARD

Altitude: 200m above sea level but close to the Lourens River

Age of vines: 13years, made from a certified Single Vineyard

Slopes: Western facing slope

Row direction: South-West to North-East

Soil type: Situated on Tukulu and Chalky soil mix

ANALYSIS

Alcohol: 14.5 vol %

pH: 3.50

Total acid: 5.3g/l

RS: 3.9g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 93% Petite Sirah, 7% Viognier

Method: Hand selected grapes from our only block of Petite Sirah on the estate. The whole bunches were carefully packed in the amphora mixed with about 7% of whole bunch Viognier. The amphora was then closed and sealed to let the juice slowly ferment inside the berries for 3 months, known as carbonic fermentation. After 3 months the amphora was opened and the bunches lightly stomped by foot separated from the skins to mature another 8 months in the amphora. The wine spent 11 months on its primary lees with in the amphora to naturally release the manno-proteins in the yeast cells that adds flavour and structure to the final wine.

Bottles produced: 500

MATURATION POTENTIAL

With optimum cellaring, this vintage has the potential to develop over a number of years.

TASTING NOTE

The wine has an intense inky, dark purple colour. The nose is elegantly perfumed with black pepper, blueberries, star anise and liquorice surrounded with aromas of acacia flowers and graphite. The wine has a brilliant smooth acidity and dominant dense mineral core with layered sweetness due to the carbonic fermentation (fermentation in the whole berries) and aging in the terracotta amphora. The roundness on the palate and a beautifully integrated texture with earthy and savoury notes balanced with hints of cherries, cocoa and cooked beetroot and supported by a concentrated bold textured tannin finish coats your mouth and make you want to spend more time in the presence of this big wine.

FOOD PAIRING

This big and strong wine can match up to meat dished of barbecued beef, chicken in mole sauce. It will also match vegetables like sautéed mushrooms, eggplant and black beans. It will stand up to aged gouda and melted Swiss cheese as well as fresh mozzarella and camembert. The flavour of the wine will be enhanced by bold spices of black pepper, allspice, clove, sage, rosemary, cinnamon, chili pepper, lavender, cocoa and juniper. All and all it is a perfect match to Middle Eastern cuisine.

Due to the high tannin content of this big wine it is recommended to decant it and let it evolve for 2 – 4 hours (if you can wait!)



"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"