

KURKBOS CHARDONNAY CAPE VINTAGE 2015


LOURENSFORD
ANNO 1700

"The grapes for this Cape Vintage was specially selected from our top single vineyard Chardonnay of Dijon clone CY95 and left on the vines to mature and ripen in the African sun. When it was optimal we hand-picked it and made it into this rare white Portuguese style vintage port named after the special and historic Cork Forest close to the this vineyard."

THE HARVEST

Lourensford Estate experienced a moderate wet winter that allowed vines to go into proper dormancy with budding that started a week or two earlier than usual. 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 experienced a fairly cool but very dry summer with moderate temperatures and cool nights that resulted in much faster ripening and the earliest recorded harvest dates in history on the Estate. The vines were generally very healthy and in good balance and harmony. 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 and structure. Harvested on 6 March 2015.

IN THE VINEYARD

The wine was made from a certified single vineyard block.
Altitude: 200m above sea level, and next to the Lourens river
Age of vines: 10 years
Rootstock: Richter 110
Clones: CY95
Slopes: Situated on a western facing slope
Soil type: Tukul soil type and chalky soil mix

ANALYSIS

Alcohol: 17.5 vol %
pH: 3.66
Total acid: 6.0 g/l
RS: 84.9 g/l
Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Chardonnay
Wood: 100% of the wine was spontaneously fermented in old Burgundian style 225 liter barrels. The wine spent 34 months on its primary lees in the barrels.
Bottles produced: 810 bottles (2 barrels)

MATURATION POTENTIAL

This Cape Vintage will just get better with time in the bottle under the optimal cellaring conditions and can still mature up to 2035 or longer.

TASTING NOTE

The wine has nutty and creamy character with floral whiffs. Intense honey, almonds and butterscotch aromas on the nose. It is supported with cooked pineapple, roasted cashew nuts and lemon blossoms with delicate hints of saffron, cloves and vanilla and a finish of dried apricot and preserved peach that coat your mouth. The wine has a brilliant linear acidity and dominant dense mineral core with layered sweetness and balanced acidity.

FOOD PAIRING

If you like something sweet before a meal, this style of port is the only port that work as an aperitif, but chill it well. It is the ideal partner for sweet-and-sour dishes, as well as light, cream- and egg-based desserts, such as cr me br l e, traditional South African milk tart, or sweet morsels containing almonds, such as macarons or jam tartlets with a coconut meringue topping. It can also match with creamy, fatty cheeses; not just the Bries and Camemberts, but also some of the hard cow's milk cheeses, like Caerphilly, Cheddar and Parmesan served with apricot chutney or chicken liver pate. This wine is best served chilled.



"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"