

LIMITED RELEASE 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 in the 2019 wines.

The harvest date was on 15 March 2019.

IN THE VINEYARD

The wine was made from a certified single vineyard block.
Altitude: 200m above sea level, and close to the Lourens River.
Age of vines: 14 years
Rootstock: Richter 110
Clones: CY95
Slopes: Situated on a slight Western facing slope
Row direction: South-West to North-East
Soil type: Situated on Tukululu and Chalky soil mix

ANALYSIS

Alcohol: 13.5 vol %
pH: 3.37
Total acid: 6.4 g/l
RS: 3.0 g/l
Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Chardonnay
Wood: 37% of the wine was fermented in new Burgundian style wine barrels and 48% in 2nd fill barrels. 85% of the wine started fermentation in stainless steel tanks and were moved to barrel halfway through the fermentation process. 15% of the wine went through spontaneous fermentation on rocks from the vineyard and in a special fermentation egg. It allows a very smooth circulation of the yeast and guarantees both a gentle and complete fermentation.
The wine spent 8 months on its primary lees with intermittent barrel rolling to stir up the lees and release the manno-proteins in the yeast cells that adds flavour and structure to the final wine.
Bottles produced: 5600 (14 barrels)

MATURATION POTENTIAL

This vintage can be enjoyed up to 2024, but will reach its best drinking potential towards the end of 2020 onwards.

TASTING NOTE

The wine has intense ripe pineapple and melon flavours on the nose. It is supported with white peach, apricot and hints of jasmine, lemongrass and ginger. Voluptuous butterscotch, orange peel, roasted cashew nuts and hints of vanilla flavours in the wine reminds of a wet pine forest floor in autumn. The wine has a brilliant linear acidity and dominant dense mineral core with layered sweetness and balanced acidity due to the natural fermentation. The roundness on the pallet and a beautifully integrated texture with flavours of orange blossom and lemony zest supported by a creamy finish coats your mouth and make you want to spend more time in the presence of this big wine.

FOOD PAIRING

This powerful wine can be matched with strongly flavoured food like duck a l'orange and rich sauces like a walnut and hollandaise sauce, provided that it is not too lemony. It pairs particularly well with crayfish or smoked haddock in a creamy sauce. It is equally good with salmon or crab risottos.
Serve 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"