

METHOD CAP CLASSIQUE 2016


LOURENSFORD
ANNO 1700

THE HARVEST

It was the driest year in 100 years of recorded history as we only received half of the normal average rainfall per year. This was followed by one of the hottest and driest summers in history. Budding started about one week earlier and we did not have severe South Easter winds at the start of summer. This resulted in very good budding and flowering of the vines. The drought and high summer temperatures resulted in much faster ripening and the earliest recorded harvest dates in history on Lourensford as well as the fastest harvest ever. The vines were generally very healthy and in good balance and harmony and where needed we could give them water by drip irrigation. The berries in general were smaller and more concentrated. With good canopy management and perfect harvest decisions we manage to bring the grapes in at just the desired time. This resulted in refined wines with elegance and slightly lower than normal alcohols compared to other harvests. The harvest dates were 14th January – 20st January 2016.

IN THE VINEYARD

Altitude: 100-120m above sea level, and next to the Lourens river

Age of vines: 13-17 years

Rootstock: 101-14 Mgt, Richter 110

Clones: CY76, PN52

Slopes: situated on the valley floor

Row direction: South-North to East-West

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

ANALYSIS

Alcohol: 12.5 vol %

pH: 3.38

Total acid: 6.4 g/l

RS: 5.1 g/l

Closure: Hand selected quality cork with wire hood

WINE INFORMATION

Cultivar: 90% Chardonnay, 10% Pinot noir

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

Wood: 11.4% of the wine was transferred to 205 liter second fill and older French oak barrels halfway through fermentation and aged for 6 months.

Time on lees: The wine spent 54 months on its lees in bottle before it was riddled by hand and disgorged on 14 January 2021.

Bottles produced: 5800 bottles

MATURATION POTENTIAL

This vintage can be enjoyed up to 2031, but will reach its best drinking potential towards the end 2024 onwards.

TASTING NOTE

The elegant finesse of the fine bubbles of this beautiful sparkling wine enhances the iodine-like minerality that reminds you of a fresh ocean breeze and freshly crushed oyster shells, complimented with a rich biscuity allure and ladylike elegance after 4 and a half years of aging on the lees. Yeasty flavours of freshly baked bread, lemon zest and hints of Pink Lady apples are dominant on the nose. The fine mousse on the pallet carries hints of citrus, pineapple and gooseberries and finishes in a rich and creamy aftertaste with hints of honey.

FOOD PAIRING

A perfect aperitif for any occasion.

This wine will go well with tempura oysters, deep fried fish, Asian food, sashimi, avocado, freshly baked bread. It is a sophisticated wine but goes well with simplistic, raw, fresh produce like a starter of fresh tomato and goat's cheese. It will also go well with a warm lemon and thyme chicken dish served with steamed vegetables like parsnips, fennel or asparagus. Acidic and salty cheeses such as goat's milk cheese or feta will also pair well.



"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"