

CHRYSALIS WHITE BLEND 2017

**LOURENSFORD**
ANNO 1700

"This White Blend is the crème-de-la-crème of our white wines on Lourensford. Harvested from select sections of the best single-vineyards. It is skillfully and meticulously blended from the best barrels in the cellar to express the essence of our unique terroir."

THE HARVEST

The preceding two winters has been the driest in recorded history on Lourensford Estate. However, due to enough cold weather during winter the vines did go into proper dormancy with budding that occurred normally. 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 also experienced one of the coolest and driest summers in history with moderate temperatures and cool nights that resulted in slow and even ripening. 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 with depth and structure.

IN THE VINEYARD

Altitude: 150 - 330m above sea level, overlooking False Bay only 8 km away and cooled by its sea breezes. Our highest Sauvignon blanc component is situated on 1077 feet above sea level.

Age of vines: 17 years

Slopes: Situated on a Western facing slope

Row direction: South-West to North-East on terraces

Soil type: Tukul soil

ANALYSIS

Alcohol: 14 vol %

pH: 3.2

Total acid: 7.5 g/l

RS: 3.7 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: Sauvignon blanc, Chardonnay, Viognier

Wood: 35% of the Sauvignon blanc moved to an old 600 liter French oak barrel halfway through fermentation. Another 35% Sauvignon blanc moved to second fill French oak barrel with Acacia heads.

The Chardonnay went through spontaneous fermentation in two second fill 225 liter barrels. The Viognier component is from a special fragrant new French oak barrel.

The wine spent 8 months in on its primary lees in barrel.

Bottles produced: 2500

MATURATION POTENTIAL

The wine is super now, yet has development potential under perfect cellaring conditions.

TASTING NOTE

The wine is layered with fragrant aromas and exotic flavours. Asparagus and green fig aromas first appear on the nose infused with spices of clove and hints of cinnamon followed by butterscotch, white peach and pear aromas. With every sip more and more flavours are exposed hinting towards roasted pineapple, lemongrass and rooibos and ever so slightly wild buchu, saffron, ginger and also black truffles. There are hints of wood aged characters but no visible oak. It is a beautifully crafted and sophisticated wine with lots of mystery, layered flavours and rich finesse of balanced fruit and acidity with a long, lovely finish and lingering aftertaste.

For best results this wine should be decanted 30 minutes – 1 hour before consumption.

Serve this wine between 12 – 14 OC for best results.

FOOD PAIRING

It is a thought provoking wine because of its complexity. Each layer adds another dimension and can be paired with a wide variety of delicate flavours such as orange, fennel, lemon-thyme, saffron and asparagus.



"A magnificent Estate utilising unique technology and reaping the benefits of global expertise and optimal terroir, the wines of Lourensford are becoming well recognised icons of true style and sophistication"