

CAP CLASSIQUE BRUT ROSE 2018


LOURENSFORD
ANNO 1700

THE HARVEST

The preceding three years has been the driest in recorded history in the South African Wine producing regions. However, the hot, dry weather kept the vineyards largely disease and pest-free and while December and January were hot – hitting 35°C at times – there were no intense heatwaves and the end of the growing season grew cooler, leading to better colour and flavour in later ripening varieties (especially reds). We experienced thunderstorms during the flowering season in November and a severe thunder and hailstorm during harvest in February. Thunder and lightning are full of nitrogen, which get deposited in the vines making them lush and green, in turn that helped with the overall state of our vines and ripening in a very difficult and dry season. Due to our unique topography and high rainfall, we had enough water for all the normal requirements of our vines during and after harvest. Due to the dry season 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 and colour in the 2018 wines.

IN THE VINEYARD

Altitude: 100-150m above sea level, and next to the Lourens river

Age of vines: 11-15 years

Rootstock: 101-14 Mgt

Clones: PMS2, CY 76

Slopes: Situated on the valley floor

Row direction: East-West

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

ANALYSIS

Alcohol: 12.0 vol %

pH: 3.32

Total acid: 6.6 g/l

RS: 5.1 g/l

Closure: Hand selected quality cork with wire hood

WINE INFORMATION

Cultivar: 60% Pinot noir, 40% Chardonnay

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

7% of the wine was transferred to 205 liter second fill and older French oak barrels halfway through fermentation and aged for 5 months.

The wine spent 30 months on its lees in bottle before it was riddled and disgorged on the 15th of January 2021.

MATURATION POTENTIAL

This vintage can be enjoyed up to 2030, but will reach its best drinking potential towards the end 2023 onwards.

TASTING NOTE

The vibrant and fresh salmon pink coloured bubbles is coated with strawberry, cherry and rose-water allure infused with watermelon and grapefruit. The red berry flavours attached to the fine elegant bubbles explode on the pallet and finish with a rich creamy aftertaste.

FOOD PAIRING

A perfect aperitif for any occasion. Pairs well with rich, creamy soups and dishes with an inherent "toasty" character. Will also go well with seafood based canapes and all ways of prepared chicken. Mushroom based dishes and nuts will also be complemented by this wine.

Fresh strawberries or ripe raspberries with a dash of cream will be the perfect dessert when you have this MCC in your glass.

Serve this wine between 12 and 14C.

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"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"