

# LIMITED RELEASE VIOGNIER 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, lead to a greater concentration of flavour in the 2019 wines.

## IN THE VINEYARD

This wine was made from a certified single vineyard block.  
*Altitude:* 140m above sea level, and 8km from the cool sea breezes of False Bay.  
*Age of vines:* 20 years  
*Rootstock:* 101-14 Mgt  
*Clones:* V1642  
*Slopes:* Situated on the valley floor  
*Row direction:* South-East to North-West  
*Soil type:* Sweetwater soil

## ANALYSIS

*Alcohol:* 14.5 vol %  
*pH:* 3.22  
*Total acid:* 7.1g/l  
*RS:* 3.3g/l  
*Closure:* Hand selected quality cork

## WINE INFORMATION

*Cultivar:* 100% Viognier  
*Wood:* 80% of the wine fermented in wood of which 40% was new and a split of 10% Hungarian oak and 70% French oak. 20% of the wine went through spontaneous fermentation on rocks from the vineyard and in a special fermentation egg for a very smooth circulation of the yeast and guarantees both a gentle and complete fermentation.  
The wine spent 11 months on its primary lees, that was stirred up by rolling the barrels every 2 weeks.

## MATURATION POTENTIAL

This vintage can be enjoyed up to 2024, but will reach its best drinking time towards the end 2021.

## TASTING NOTE

The wine is perfumed with wonderful exotic aromas of jasmine, lavender, orange peel, hints dried apricot and white peach that balms the air. The palate is refined and filled with quince flavours complemented with hints of saffron, nutmeg, ginger and cashews. The wine has a flinty mineral finish and well balanced linear acidity.

## FOOD PAIRING

This Viognier does well with all things surrounding the orient such as Indian korma and other mild to medium aromatic curries, breyani, traditional South African bobotie and pickled fish. It has a particular affinity with rosemary, so much so that you could manipulate almost any dish by adding sufficient rosemary.

It will benefit from decanting 1-2 hours before it is served at about 12 - 14 degrees Celsius.



"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"

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