

RIVER GARDEN CLASSIQUE SAUVIGNON BLANC 2021

**LOURENSFORD**
ANNO 1700

THE HARVEST

The weather was moderate during the post-harvest period, which led to leaves falling later than normal and vines building up good reserves. Winter was colder than the previous season, with much higher rainfall, which replenished water resources and led to sufficient cold accumulation to break dormancy. The cold and wet weather continued into spring, which contributed to homogenous, but delayed bud-break and initial growth. Flowering and set were mostly efficient and even, while shoot and leaf growth picked up the pace by the start of November, which necessitated additional inputs to manage the fast and vigorous growth. Temperatures remained moderate during the summer, which slowed down ripening and resulted in harvest time starting out around two weeks later than normal. There were also almost no characteristic heatwaves, and the lower day and night temperatures throughout the season led to us waiting patiently for grapes to reach optimum ripeness. During the second half of February, we experienced 170mm of rain in 6 days which is very unusual for that time of the year. That put extra pressure on us to keep the late ripening varieties healthy while we patiently waited for them to ripen. The slower ripening and cool conditions however resulted in good colour extraction, low pH levels and high natural acidity, which all point to exceptional quality wines. In general, a smaller crop, but outstanding quality grapes, resulting in great wines with good ageing potential.

IN THE VINEYARD

Altitude: 100 - 200m above sea level from various locations on Lourensford Wine Estate.
Age of vines: 15-20 years
Origin: Helderberg Ward, Stellenbosch
Slopes: North Eastern and flat laying areas
Row directions: North South
Soil type: Varying soil types including high potential soil of Sweetwater, Tukulu, Dundee and Pinedene

TECHNICAL INFORMATION

Alcohol: 13.5 vol %
pH: 3.29
Total Acid: 7.0 g/l
RS: 2.00 g/l
Closure: Aluminum screw cap with Saran/Tin liner

WINE INFORMATION

10% of this wine was made from grapes that was frozen for a few week and then defrosted, pressed and fermented during autumn..

MATURATION POTENTIAL

This vintage can be enjoyed up to 2025.

TASTING NOTE

The pungent tropical fruit flavours of ripe figs, Cape gooseberry and passion fruit supported by a fresh crispness of lime and white pear undertones and a creamy structured finish on the pallet, makes this a delightful and balanced everyday wine with a long aging potential.

FOOD PAIRING

It is a refreshingly versatile tapas style wine that will go with fresh green salads with tomatoes and feta cheese, gazpacho and seafood or to be enjoyed outdoors with your favourite picnic.

It is best served ice cold.



“The River Garden wines by Lourensford are an elegant range that exemplifies the breath taking mountains, crystal-clear rivers and tranquil settings, capturing the sheer enjoyment of nature with understated class and finesse”