

# LIMITED RELEASE SHIRAZ MOURVEDRE 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 to our unique topography 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 premature 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 per 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, should lead to a greater concentration of flavour and colour in the 2019 wines.

The Shiraz and the Mourvèdre were hand-picked from separate single vineyards into 5-ton fermenters with regular, manual punch downs before the grapes were pressed and transferred to barrels for malo-lactic fermentation and ageing. The cultivars were vinified separately and blended before bottling.

## IN THE VINEYARD

*Altitude:* 100-200m above sea level

*Age of vines:* 17-19 years

*Rootstock:* 101-14 Mgt

*Clones:* SH09, MT01, V1642

*Slopes:* Situated on Western facing slopes

*Row direction:* North-South

*Soil type:* Situated on Tukul, Pinedene, Sweetwater (decomposed granite soils)

## ANALYSIS

*Alcohol:* 14 vol %

*pH:* 3.46

*Total acid:* 5.6 g/l

*RS:* 2.5 g/l

*Closure:* Hand selected quality cork

## WINE INFORMATION

*Cultivar:* 88% Shiraz, 9% Mourvedre, 3% Viognier

*Wood:* The wine spent 16 months in 300 and 500 liter French oak barrels of which 35% were new and 65% older barrels.

## MATURATION POTENTIAL

This vintage can be enjoyed up to 2026.

## TASTING NOTE

Flavours of blackberries, dark plums and violets with hints of black pepper greet you on the nose. The flavours from the nose follow through to the palate along with hints of nutmeg and aniseed.

## FOOD PAIRING

This wine will pair exceptionally well with substantial foods including grilled or barbequed lamb, beef, kudu, ostrich and springbok.

Serve between 16 and 18°C.

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