

METHOD CAP CLASSIQUE 2017


LOURENSFORD
ANNO 1700

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: 100-120m above sea level, and next to the Lourens river

Age of vines: 14-18 years

Rootstock: 101-14 Mgt, Richter 110

Clones: CY76, PN52

Slopes: situated on the valley floor

Row direction: South-North to East-West

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

ANALYSIS

Alcohol: 12.0 vol %

pH: 3.34

Total acid: 6.7 g/l

RS: 6.8 g/l

Closure: Hand selected quality cork with wire hood

WINE INFORMATION

Cultivar: 87% Chardonnay, 13% Pinot noir

Age at bottling: The wine went through malolactic fermentation and spent a further 5 months in tank on its primary lees before it was sweetened again and inoculated for the fermentation in bottle.

Wood: 16% of the wine was transferred to 205 liter second fill and older French oak barrels halfway through fermentation and aged for 5 months.

Time on lees: The wine spent 55 months on its lees in bottle before it was riddled by hand and disgorged.

Bottles produced: 6659 bottles

MATURATION POTENTIAL

This vintage can be enjoyed up to 2032, but will reach its best drinking potential towards the end 2025 onwards.

TASTING NOTE

The elegant finesse of the fine bubbles of this beautiful sparkling wine enhances the iodine-like minerality that reminds you of a fresh ocean breeze and freshly crushed oyster shells, complimented with a rich biscuity allure and ladylike elegance after 4 and a half years of aging on the lees. Yeasty flavours of freshly baked bread, lemon zest and hints of Pink Lady apples are dominant on the nose. The fine mousse on the pallet carries hints of citrus, pineapple and gooseberries and finishes in a rich and creamy aftertaste with hints of honey.

FOOD PAIRING

A perfect aperitif for any occasion.

This wine will go well with tempura oysters, deep fried fish, Asian food, sashimi, avocado, freshly baked bread. It is a sophisticated wine but goes well with simplistic, raw, fresh produce like a starter of fresh tomato and goat's cheese. It will also go well with a warm lemon and thyme chicken dish served with steamed vegetables like parsnips, fennel or asparagus. Acidic and salty cheeses such as goat's milk cheese or feta will also pair well.

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



"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"