

# LIMITED RELEASE VIOGNIER 2020

  
**LOURENSFORD**  
ANNO 1700

## THE HARVEST

We experienced an improved 2019 post-harvest period compared to the previous year, resulting in a bigger crop. The leaves fell around the same time or later than usual. Sufficient cold units were accumulated during the winter to break dormancy. With spring came mostly favourable conditions, which contributed to a somewhat earlier but even bud-break. The early growing season will especially be remembered for good, homogenous shoot growth. Summer temperatures were moderate during the ripening period, with the absence of characteristic heat peaks. These conditions bode particularly well for flavour retention in the grapes.

Although the harvesting season commenced approximately two weeks earlier than usual, we will forever remember the 2020 harvest for the unexpected announcement of the COVID-19 lockdown, which was implemented in South Africa from 26 March 2020. This resulted in us finishing the last harvest activities with only 20% of our staff. The 2020 crop will however bring exceptional wines to consumers and will be known as one of our best vintages despite these trying conditions.

## 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:* 21 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:* 3.49

*Total acid:* 6.4g/l

*RS:* 4.2g/l

*Closure:* Hand selected quality cork

## WINE INFORMATION

*Cultivar:* 100% Viognier

*Wood:* 89% fermented in French Oak barrels of which 45% was new. 11% of the wine went through spontaneous fermentation on top of some rocks (the terroir) from the vineyard and in a special fermentation egg designed according to the golden ratio that allows 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.

## 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.

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

## 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.



"A magnificent Estate utilising unique technology and reaping the benefits of global expertise and optimal terroir, the wines of Lourensford are becoming well recognised icons of true style and sophistication"

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