

CAP CLASSIQUE DEMI SEC NECTAR 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, should lead to a greater concentration of flavour and colour in the 2019 wines.

IN THE VINEYARD

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

Age of vines: 16-20 years

Rootstock: 101-14 Mgt, Richter 110

Clones: CY 76

Slopes: Situated on the valley floor

Row direction: East-West

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

ANALYSIS

Alcohol: 11.5 vol %

pH: 3.25

Total acid: 6.6 g/l

RS: 34.2 g/l

Closure: Hand selected quality cork with wire hood

WINE INFORMATION

Cultivar: 68% Chardonnay, 17% Pinot noir, 5% Pinot Meunier

Age and lees: The wine went through malo-lactic 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.

9% of the wine was transferred to 205 liter French oak barrels halfway during fermentation and aged for 6 months.

TASTING NOTE

This demi-sec Nectar is a fine excuse for self-indulgence and frivolity. The natural beauty and fine bubbles enhances the delicate flavours of lemon, pineapple, white peach and lemon peel, complemented with a rich biscuity allure and ladylike elegance. This unapologetically fun and utterly captivating Cap Classique is guaranteed to entice and impress at any gathering or get-together making it the perfect partner when celebrating what matters.

FOOD PAIRING

The wine is the perfect partner to lighten up any celebration or special occasion.

This demi-sec Cap Classique is great with duck-a-l'orange, mild, creamy curries containing coconut, and light desserts. It is a good match for serving with strawberries and cream because of the good acidity and sweetness that latches on to the strawberries' natural acidity and sweetness. Other light desserts that will pair well are fruit salads, fruit-based mousses and light cream cakes.

Serve this wine between 12 -14 degrees Celsius 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"