

CAP CLASSIQUE BRUT ROSE 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. The harvest dates were 16th of January – 1st of February 2019.

IN THE VINEYARD

Altitude: 100-150m above sea level, and next to the Lourens river

Age of vines: 12-16 years

Rootstock: 101-14 Mgt

Clones: PNS2, CY 76

Slopes: Situated on the valley floor

Row direction: East-West

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

ANALYSIS

Alcohol: 12.0 vol %

pH: 3.18

Total acid: 7.0 g/l

RS: 4.5 g/l

Closure: Hand selected quality cork with wire hood

WINE INFORMATION

Cultivar: 52% Chardonnay, 35% Pinot noir, 13% Pinot Meunier

Age and lees: The wine spent 6 months in tank on its primary lees before it was sweetened again and inoculated for the fermentation in bottle. 13.2% of the wine was transferred to 205-liter second fill and older French oak barrels halfway through fermentation and aged for 5 months.

The wine spent 39 months on its lees in bottle before it was riddled and disgorged on the 4th of October 2022.

TASTING NOTE

The vibrant and fresh salmon pink coloured bubbles are coated with strawberry, cherry and rose-water allure infused with watermelon and hints of pomegranate and grapefruit. The red berry flavours attached to the fine elegant bubbles explode on the palate and finish with a rich creamy aftertaste.

FOOD PAIRING

A perfect aperitif for any occasion. Pairs well with rich, creamy soups and dishes with an inherent 'toasty' character. Will also go well with seafood based canapes and all ways of prepared chicken. Mushroom based dishes and nuts will also be complemented by this wine.

Fresh strawberries or ripe raspberries with a dash of cream will be the perfect dessert when you have this MCC in your glass.

Serve this wine between 12 and 14C.



"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"