

LIMITED RELEASE CHARDONNAY 2021


LOURENSFORD
ANNO 1700

THE HARVEST

The weather was moderate during the post-harvest period, which led to leaves falling later than normal and vines building up good reserves. Winter was colder than the previous season, with much higher rainfall, which replenished water resources and led to sufficient cold accumulation to break dormancy. The cold and wet weather continued into spring, which contributed to homogenous, but delayed bud-break and initial growth. Flowering and set were mostly efficient and even, while shoot and leaf growth picked up the pace by the start of November, which necessitated additional inputs to manage the fast and vigorous growth. Temperatures remained moderate during the summer, which slowed down ripening and resulted in harvest time starting out around two weeks later than normal. There were also almost no characteristic heatwaves, and the lower day and night temperatures throughout the season led to us waiting patiently for grapes to reach optimum ripeness. During the second half of February, we experienced 170mm of rain in 6 days which is very unusual for that time of the year. That put extra pressure on us to keep the late ripening varieties healthy while we patiently waited for them to ripen. The slower ripening and cool conditions however resulted in good colour extraction, low pH levels and high natural acidity, which all point to exceptional quality wines. In general, a smaller crop, but outstanding quality grapes, resulting in great wines with good ageing potential

IN THE VINEYARD

The wine was made from a certified single vineyard block.

Altitude: 200m above sea level, and close to the Lourens River.

Age of vines: 16 years

Rootstock: Richter 110

Clones: CY95

Slopes: Situated on a slight Western facing slope

Row direction: South-West to North-East

Soil type: Situated on Tukululu and Chalky soil mix

ANALYSIS

Alcohol: 14.0 vol %

pH: 3.46

Total acid: 6.6 g/l

RS: 2.9 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Chardonnay

Wood: 22% of the wine was fermented in new Burgundian style wine barrels and 64% in 2nd fill barrels.

86% of the wine started fermented in stainless steel tanks and moved to barrel halfway through the fermentation process, 66% of the wine went through spontaneous fermentation of which 14% of the wine went through spontaneous fermentation on top of some rocks (the terroir) from the vineyard 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 8 months on its primary lees with intermittent barrel rolling to stir up the lees and release the manno-proteins in the yeast cells that add flavour and structure to the final wine.

Bottles produced: 3500 (9 barrels)

TASTING NOTE

The wine has intense ripe pineapple and melon flavours on the nose. It is supported with white peach, apricot and hints of jasmine, lemongrass and ginger. Voluptuous butterscotch, orange peel, roasted cashew nuts and hints of vanilla flavours in the wine reminds of a wet pine forest floor in autumn. The wine has a brilliant linear acidity and dominant dense mineral core with layered sweetness and balanced acidity due to the natural fermentation. The roundness on the pallet and a beautifully integrated texture with flavours of orange blossom and lemony zest supported by a creamy finish coats your mouth and make you want to spend more time in the presence of this big wine.

FOOD PAIRING

This powerful wine can be matched with strongly flavoured food like duck a l'orange and rich sauces like a walnut and hollandaise sauce, provided that it is not too lemony. It pairs particularly well with crayfish or smoked haddock in a creamy sauce. It is equally good with salmon or crab risottos. Serve chilled but not too cold.



"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"