

LIMITED RELEASE VIOGNIER 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

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: 22 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: 3.48
Total acid: 6.9g/l
RS: 3.53g/l
Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Viognier
Wood: 78% fermented in French Oak barrels of which 22% was new. 22% 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, bryani, 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"