

# LIMITED RELEASE SHIRAZ MOURVEDRE 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.

The Shiraz and the Mourvèdre were hand-picked from separate single vineyards into 5 ton fermenters with regular, manual punch downs before the grapes were pressed and transferred to barrels for malo-lactic fermentation and ageing. The cultivars were vinified separately and blended before bottling.

## IN THE VINEYARD

*Altitude:* 100-200m above sea level

*Age of vines:* 18-20 years

*Rootstock:* 101-14 Mgt

*Clones:* SH09, MT01, V1642

*Slopes:* Situated on Western facing slopes

*Row direction:* North-South

*Soil type:* Situated on Tukulu, Pinedene, Sweetwater (decomposed granite soils)

## ANALYSIS

*Alcohol:* 14.5 vol %

*pH:* 3.25

*Total acid:* 6.2 g/l

*RS:* 2.5 g/l

*Closure:* Hand selected quality cork

## WINE INFORMATION

*Cultivar:* 88% Shiraz, 9% Mourvedre, 3% Viognier

*Wood:* The wine spent 18 months in 300 and 500 liter French oak barrels of which 35% were new and 65% older barrels.

## MATURATION POTENTIAL

This vintage can be enjoyed up to 2027.

## TASTING NOTE

The wine has flavours of dark plums, violets and crushed black pepper with earthy nuances. The flavours from the nose follow through to the juicy palate. The palate is complex with a refreshing acidity.

## FOOD PAIRING

This wine will pair exceptionally well with substantial foods including grilled or barbequed lamb, beef, kudu, ostrich and springbok.



"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"