

KURKBOS VIOGNIER CAPE VINTAGE 2017


LOURENSFORD
ANNO 1700

"The grapes for this Cape Vintage was specially selected from our top single vineyard Viognier of clone V1642 and left on the vines to mature and ripen in the African sun. When it was optimal we hand-picked it and made it into this rare white Portuguese style vintage port named after the special and historic Cork Forest close to the this vineyard."

THE HARVEST

The preceding two winters has been the driest in recorded history on Lourensford Estate. However, due to enough cold weather during winter the vines did go into proper dormancy with budding that occurred normally. We did not have the usual severe South Easter winds at the start of summer. This resulted in very good and even budding and flowering of the vines. We also experienced one of the coolest and driest summers in history with moderate temperatures and cool nights that resulted in slow and even ripening. With good canopy management and perfect ripening conditions we managed to bring the grapes in at just the desired time. This resulted in refined wines with elegance, good natural acidity with depth and structure. We call this wine our First Fruit wine as it is the first fruit of the season harvested on the Estate.
The harvest date was 24th February 2017.

IN THE VINEYARD

The 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: 18 years
Clones: V1642
Slopes: Situated on the valley floor
Soil type: Situated on Sweetwater soil

ANALYSIS

Alcohol: 18.5 vol %
pH: 3.71
Total acid: 5.9 g/l
RS: 105 g/l
Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Viognier
Wood: 100% of the wine was spontaneously fermented in an old Burgundian style 225 liter barrel. The wine spent 72months on its primary lees in the barrels.
Bottles produced: 513bottles (1 barrel)

MATURATION POTENTIAL

This Cape Vintage will just get better with time in the bottle under the optimal cellaring conditions and can still mature up to 2037 or longer.

TASTING NOTE

The wine has nutty and creamy character with floral whiffs. Intense honey, almonds and butterscotch aromas on the nose. It is supported with cooked pineapple, roasted cashew nuts and lemon blossoms with delicate hints of saffron, cloves and vanilla and a finish of dried apricot and preserved peach that coat your mouth. The wine has a brilliant linear acidity and dominant dense mineral core with layered sweetness and balanced acidity.

FOOD PAIRING

If you like something sweet before a meal, this style of port is the only port that work as an aperitif, but chill it well. It is the ideal partner for sweet-and-sour dishes, as well as light, cream- and egg-based desserts, such as crème brûlée, traditional South African milk tart, or sweet morsels containing almonds, such as macarons or jam tartlets with a coconut meringue topping. It can also match with creamy, fatty cheeses; not just the Bries and Camemberts, but also some of the hard cow's milk cheeses, like Caerphilly, Cheddar and Parmesan served with apricot chutney or chicken liver pate. This wine is best served chilled.



"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"