

LIMITED RELEASE CHARDONNAY 2022


LOURENSFORD
ANNO 1700

THE HARVEST

Leaf-fall in autumn occurred at around the normal time in May, but due to later rainfall, we planted our cover crops somewhat later than usual. Winter conditions were excellent, characterized by mostly above-average cold units and frequent snow on high-lying areas and we received higher-than-normal rainfall that supplemented groundwater levels. Due to a cool, wet spring, budding was 7 to 14 days later than normal, but consistently good and even. The cool weather also delayed initial shoot growth. Most vines started to catch up by flowering time, which occurred about 5 days later than usual. Set occurred at a good tempo and was mostly even. Shoots and leaves started to grow vigorously as temperatures increased in December. This necessitated additional canopy management actions such as leaf removal, tipping and topping. As temperatures remained moderate throughout the rest of the season, vineyards took their time to reach optimum ripeness and harvest was delayed by 14 to 21 days. This resulted in striking colour and flavour development in the grapes, thanks to a cooler season that slowed down ripening and provided the opportunity for these components to develop optimally, resulting in excellent wines.

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: 17 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 Tukulu and Chalky soil mix

ANALYSIS

Alcohol: 14.5 vol %
pH: 3.6
Total acid: 6.6 g/l
RS: 2.3 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 63% in 2nd fill barrels. 85% of the wine started fermented in stainless steel tanks and moved to barrel halfway through the fermentation process, 15% of the wine went through spontaneous fermentation in a terracotta amphora with a portion whole berries added to the fermentation.
The wine spent 10 months on its primary lees with intermitted 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 palate 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 à 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 terrior, the wines of Lourensford are becoming well recognised icons of true style and sophistication"