

LIMITED RELEASE MERLOT 2022



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 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

Altitude: 168m above sea level, and 8km from the cool sea breezes of False Bay

Age of vines: 21 years

Rootstock: 101-14 Mgt

Clones: MO347, MO343

Slopes: Situated on South-Western facing slopes

Row direction: North-South

Soil type: Decomposed granite, Tukulu formations

ANALYSIS

Alcohol: 15 vol %

pH: 3.42

Total acid: 6.5g/l

RS: 3.1g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Merlot

Wood: Matured for 19 months in 300L French oak barrels of which 56% were new. Only the finest barrels were selected

Bottles produced: 2600

MATURATION POTENTIAL

This vintage can be enjoyed up to 2030, but will reach its best drinking potential towards the end of 2026 and with optimum cellaring will peak only towards the end of 2027

TASTING NOTE

The wine has flavours of black cherry, blackberry and raspberry with hints of spice. The flavours from the nose follow through to the juicy palate along with dark chocolate nuances. The wine has a refreshing acidity.

FOOD PAIRING

The Limited Release Merlot 2022 pairs exceptionally well with substantial foods including grilled or barbecued 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"