

KLEIPOT CHARDONNAY 2020


LOURENSFORD
ANNO 1700

"Our Kleipot wines were born out of the deep passion to explore and embrace the unknown, to interpret and understand our unique and diverse soils. The aim is to express and unlock the true essence of our Chardonnay in these soils in a natural wine. Made and aged with minimal intervention in terracotta amphora's these wines are a true expression of perfectly balanced soils and meticulously selected grapes to produce an authentic Lourensford wine of honest purity that is true to nature."

IN THE VINEYARD

*This wine was made from a certified, single vineyard block.
Altitude: 200m above sea level but close to the Lourens River
Age of vines: 15 years, made from a certified Single Vineyard
Slopes: Western facing slope
Row direction: South-West to North-East
Soil type: Situated on Tukulu and Chalky soil mix*

ANALYSIS

*Alcohol: 14 vol %
pH: 3.52
Total acid: 6.6g/l
RS: 4.1g/l
Closure: Hand selected quality cork*

WINE INFORMATION

*Cultivar: 100% Chardonnay - Certified Single Vineyard
Method: Hand selected grapes from our top Chardonnay site on the estate. Lightly crushed, with 10% whole berries destalked by hand added back to the juice and left to ferment spontaneously and mature in the amphora.
The wine spent 8 months on its primary lees in the amphora to naturally release the manno-proteins in the yeast cells that adds flavour and structure to the final wine.
Bottles produced: 500*

TASTING NOTE

The wine has elegant flavours of citrus, pineapple and melon on the nose. It is supported with white peach, green apple and hints of jasmine, lemongrass and ginger. The wine has a brilliant linear acidity and dominant dense mineral core with layered sweetness and balanced flinty acidity due to the natural fermentation and aging in the terracotta amphora. The roundness on the palate and a beautifully integrated texture with flavours of orange blossom and lemony zest supported by a concentrated textured finish coats your mouth and make you want to spend more time in the presence of this big wine.

FOOD PAIRING

The wine is a refreshingly versatile and will go well with pasta dishes, poultry and fish in creamy sauces. It is also good with asparagus and melted butter, snails in garlic butter, Caesar salad, mild Indian korma or other creamy coconutty curries, guacamole and shellfish stews. It is extremely good with salmon (fresh), scallops, crabs and with fish, seafood or corn chowders enriched with egg yolk and cream. If you prefer meat, go for a lemon thyme roasted chicken with root vegetables.

The wine is best served slightly 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"