

LIMITED RELEASE VIOGNIER 2023



LOURENSFORD
ANNO 1700

THE HARVEST

The 2022/2023 season began with mild and dry conditions which had a crucial impact on grape quantity and quality. Drier conditions limited berry mass and subsequently yields, but also ensured outstanding quality. The cool ripening period aided early cultivars, and high-quality wines were prepared during this time. Late cultivars, which had to wait until after the rains to go to the cellar, presented us with various challenges. Despite these challenges, vineyards that were well managed handled the unfavourable conditions well and produced high-quality grapes.

The harvest date was 17th February 2023.

IN THE VINEYARD

This 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: 24 years

Rootstock: 101-14 Mgt

Clones: V1642

Slopes: Situated on the valley floor

Row direction: South-East to North-West

Soil type: Sweetwater soil

ANALYSIS

Alcohol: 14.5 vol %

pH: 3.51

Total acid: 6.5g/l

RS: 2.2g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Viognier

Wood: 78% fermented in French Oak barrels of which 33% was new. 22% of the wine went through spontaneous fermentation on top of some rocks (the terroir) from the vineyard and in a special fermentation egg designed according to the golden ratio that allows for a very smooth circulation of the yeast and guarantees both a gentle and complete fermentation.

The wine spent 11 months on its primary lees, that was stirred up by rolling the barrels every 2 weeks.

TASTING NOTE

The wine is perfumed with wonderful exotic aromas of jasmine, lavender, orange peel, hints dried apricot and white peach that balms the air. The palate is refined and filled with quince flavours complemented with hints of saffron, nutmeg, ginger and cashews. The wine has a flinty mineral finish and well balanced linear acidity.

It will benefit from decanting 1-2 hours before it is served at about 12 - 14 degrees Celsius.

FOOD PAIRING

This Viognier does well with all things surrounding the orient such as Indian korma and other mild to medium aromatic curries, breyani, traditional South African bobotie and pickled fish. It has a particular affinity with rosemary, so much so that you could manipulate almost any dish by adding sufficient rosemary.



"A magnificent Estate utilising unique technology and reaping the benefits of global expertise and optimal terroir, the wines of Lourensford are becoming well recognised icons of true style and sophistication"