

# METHOD CAP CLASSIQUE 2019

  
**LOURENSFORD**  
ANNO 1700

## THE HARVEST

The preceding three years has been the driest in recorded history in the South African Wine producing regions. However, the hot, dry weather kept the vineyards largely disease and pest-free and while December and January were hot – hitting 35°C at times – there were no intense heatwaves and the end of the growing season grew cooler, leading to better colour and flavour in later ripening varieties (especially reds). We experienced thunderstorms during the flowering season in November and a severe thunder and hailstorm during harvest in February. Thunder and lightning are full of nitrogen, which get deposited in the vines making them lush and green, in turn that helped with the overall state of our vines and ripening in a very difficult and dry season. Due to our unique topography and high rainfall, we had enough water for all the normal requirements of our vines during and after harvest. Due to the dry season the crop levels were a little bit less than normal, but our overall quality is deemed very high as much of the loss in overall volume was due to smaller berries and bunches which, conversely, should lead to a greater concentration of flavour and colour in the 2019 wines.

The harvest dates were 23rd January – 30th January 2019.

## IN THE VINEYARD

*Altitude:* 100-120m above sea level, and next to the Lourens river

*Age of vines:* 16-20 years

*Rootstock:* 101-14 Mgt, Richter 110

*Clones:* CY76, PN52

*Slopes:* situated on the valley floor

*Row direction:* South-North to East-West

*Soil type:* Varying soil types including high potential soil of Sweetwater, Tukulu, Dundee and Pinedene

## ANALYSIS

*Alcohol:* 12 vol %

*pH:* 3.4

*Total acid:* 6.9 g/l

*RS:* 3.2 g/l

*Closure:* Hand selected quality cork with wire hood

## WINE INFORMATION

*Cultivar:* 88% Chardonnay, 12% Pinot noir

*Age at bottling:* The wine undergone malo-lactic fermentation and spent a further 5 months in tank on its primary lees before it was sweetened again and inoculated for the fermentation in bottle. 13% of the wine was transferred to 205-liter second fill and older French oak barrels halfway through fermentation and aged for 5 months.

*Time on lees:* The wine spent 54 months on its lees in bottle before it was riddled by hand and disgorged on 22 January 2024

*Bottles produced:* 3490 bottles

## TASTING NOTE

The elegant finesse of the fine bubbles of this beautiful sparkling wine enhances the iodine-like minerality that reminds you of a fresh ocean breeze and freshly crushed oyster shells, complimented with a rich biscuity allure and ladylike elegance. Yeasty flavours of freshly baked bread, lemon zest and hints of Pink Lady apples are dominant on the nose. The fine mousse on the palate carries hints of citrus, pineapple and gooseberries and finishes in a rich and creamy aftertaste with hints of honey.

## FOOD PAIRING

A perfect aperitif for any occasion.

This wine will go well with tempura oysters, deep fried fish, Asian food, sashimi, avocado, freshly baked bread. It is a sophisticated wine but goes well with simplistic, raw, fresh produce like a starter of fresh tomato and goat's cheese. It will also go well with a warm lemon and thyme chicken dish served with steamed vegetables like parsnips, fennel or asparagus. Acidic and salty cheeses such as goat's milk cheese or feta will also pair well.

Serve this wine between 12 – 14C for best results.



"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"