

# KLEIPOT STEEN 2023

  
**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."*

## 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 dates were 18th of February 2023.

## IN THE VINEYARD

*Altitude:* 250m above sea level

*Age of vines:* 34 years

*Wine of Origin:* Agter- Paarl

*Soil type:* Varying soil types including Tukulú, Dundee and Pinedene

## ANALYSIS

*Alcohol:* 12 vol %

*pH:* 3.40

*Total acid:* 6.6 g/l

*RS:* 1.4 g/l

*Closure:* Hand selected top of the range quality cork

## WINE INFORMATION

*Cultivar:* 100% Chenin blanc

*Method:* Hand selected grapes from an old Chenin blanc block in the Agter Paarl were used for this wine. 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 11 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:* 434

## TASTING NOTE

The wine has a distinctive yellow apple, white peach and pineapple core, alongside notes of green melon and limes. The wine is thus bursting with fresh fruit flavours. On the palate, the wine has a lingering zesty citrus flavour, with a lively crisp mineral and rich, textured finish.

## FOOD PAIRING

It is a refreshingly versatile and complex tapas style wine that can be served with salads, plainly grilled fish, especially the milder freshwater species (such as trout and tilapia), with shellfish, and with stuffed baby marrows (courgettes).

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"