

CAP CLASSIQUE BRUT ROSE 2020


LOURENSFORD
ANNO 1700

THE HARVEST

We experienced an improved 2019 post-harvest period compared to the previous year, resulting in a bigger crop. The leaves fell around the same time or later than usual. Sufficient cold units were accumulated during the winter to break dormancy. With spring came mostly favourable conditions, which contributed to a somewhat earlier but even bud-break. The early growing season will especially be remembered for good, homogenous shoot growth. Summer temperatures were moderate during the ripening period, with the absence of characteristic heat peaks. These conditions bode particularly well for flavour retention in the grapes.

Although the harvesting season commenced approximately two weeks earlier than usual, we will forever remember the 2020 harvest for the unexpected announcement of the COVID-19 lockdown, which was implemented in South Africa from 26 March 2020. This resulted in us finishing the last harvest activities with only 20% of our staff. The 2020 crop will however bring exceptional wines to consumers and will be known as one of our best vintages despite these trying conditions.

IN THE VINEYARD

Altitude: 100-150m above sea level, and next to the Lourens river

Age of vines: 13-17 years

Rootstock: 101-14 Mgt

Clones: PNS2, CY 76

Slopes: Situated on the valley floor

Row direction: East-West

Soil type: Varying soil types including high potential soil of Sweetwater and Tukulú

ANALYSIS

Alcohol: 12.0 vol %

pH: 3.27

Total acid: 6.6 g/l

RS: 6.3g/l

Closure: Hand selected quality cork with wire hood

WINE INFORMATION

Cultivar: 52% Chardonnay, 48% Pinot noir

Age and lees: The wine spent 5 months in tank on its primary lees before it was sweetened again and inoculated for the fermentation in bottle. 16% of the wine was transferred to 205-liter second fill and older French oak barrels halfway through fermentation and aged for 5 months.

The wine spent 39 months on its lees in bottle before it was riddled and disgorged on the 9th of October 2023.

Bottles produced: 7898

TASTING NOTE

The vibrant and fresh salmon pink coloured bubbles are coated with strawberry, cherry and rose-water allure infused with watermelon and hints of pomegranate and grapefruit. The red berry flavours attached to the fine elegant bubbles explode on the palate and finish with a rich creamy aftertaste.

FOOD PAIRING

A perfect aperitif for any occasion. Pairs well with rich, creamy soups and dishes with an inherent 'toasty' character. Will also go well with seafood based canapes and all ways of prepared chicken. Mushroom based dishes and nuts will also be complemented by this wine.

Fresh strawberries or ripe raspberries with a dash of cream will be the perfect dessert when you have this MCC in your glass.

Serve this wine between 12 and 14C.



"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"