

Lourensford Estate Chardonnay 2011

Soft yellow-green colour with lovely melon and almond flavours on the nose which follows through on the palate. The natural fermentation gives it a layered fruit dimension that ends in a juicy finish that is well integrated and balanced with a good acidity, supported by the subtle use of wood.

This wine goes well with pastas, poultry and fish with creamy sauces. It will complement Indian curries or other coconutty curries as well as salmon or smoked haddock.

variety : Chardonnay | 100% Chardonnay

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Somerset West

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 3.51 ta : 6.5 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity **wooded**

pack : Bottle **closure** : Screwcap

ageing : This vintage can be enjoyed up to 2015 but will reach its best drinking potential towards the end of 2012 and will possibly only peak towards the end of 2013.

in the vineyard : Altitude: 300m above sea level, overlooking False Bay only 8km away and cooled by its sea breezes.

Age of vines: 10 years

Rootstock: 101-14 Mgt

Clones: CY548, CY277, CY96, CY 95, CY 76

Slopes: Situated on a slight Western facing slope

Row direction: South-West to North-East

Soil type: Tukululu soil

about the harvest: The fruit was picked by hand early in the morning to protect the delicate fruit flavours.

The harvest dates were the 3rd - 19th of February 2011.

in the cellar : It was a very dry season with a shorter ripening period resulting in lower acidity at the desired sugar levels in the grapes.

Careful canopy management was done to ensure that the grapes see just enough sunlight to keep them healthy and produce balanced fruit flavours.

47% of the blend spent 8 months in French oak barrels of which 30% was 1st fill and 70% 2nd fill or older. 72% of the wood component (34% of total blend) was fermented naturally in the barrels and 28% (13% of total blend) started its fermentation in stainless steel tanks and were transferred to barrels halfway during fermentation, blended back afterwards.

