

Lourensford Winemakers Selection MCC Chardonnay Brut 2008

Lovely green apple with hints of biscuit and yeasty flavours. The fine, elegant bubbles enhance these flavours. With a crisp, clean acidity.

Smoked meats are a good match, as are duck, pork or ham with savoury sauces. Mushroom-based dishes works well, as do roast beef or lamb. Another option is fuller yellow cheeses such as Pecorino, Parmesan or well-matured Cheddar

variety : Chardonnay | 85% Chardonnay, 15% Pinotage

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Stellenbosch

analysis: alc : 11.5 % vol rs : 4.4 g/l pH : 3.23 ta : 7.4 g/l

type : Sparkling **style** : Dry **taste** : Mineral

pack : Bottle **closure** : Cork

International Wine and Spirits Competition 2013 - Silver Medal

Decanter World Wine Awards 2013 - Commended Medal

Winemakers' Choice Awards 2012 - Diamond Award: MCC Category

Veritas Wine Awards 2012 - Silver Medal

IWSC 2012 - Silver Medal

Michelangelo CCL Label International Wine Awards 2012 - Gran d'Or

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

in the vineyard : Altitude: 100-200m above sea level, and next to the Lourensriver

Age of vines: 5-9 years

Rootstock: 101-14 Mgt,

Richter 110

Clones: CY76

Slopes: situated on the valley floor

Row direction: South-North to East-West

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

about the harvest: The harvest dates were the 23rd - 29th of January 2008.

in the cellar : It was a moderate to warm season resulting in lower acidity in the grapes. Careful canopy management was done to make sure the grapes see just enough sunlight to keep them healthy and produce balanced fruit flavours.

The fruit were picked by hand early in the morning to protect the delicate flavours and cooled in a cold room overnight. Whole bunch pressing was done to produce the best possible juice fractions.

7% Chardonnay transferred to 205L French oak barrels halfway during fermentation and aged for 8 months. The wine spent 36 months on its lees in the bottle before it was riddled and disgorged in October 2011. 3600 bottles were produced for the first disgorging.

