wine.co.za
easiest way to buy wine

Lourensford Winemakers Selection Chardonnay 2011

Expressive aroma of dried peach and cashew nuts. The soft oak flavours integrate well with the rich layers of lime, producing a long, lingering finish.

Serve this wine between 12°C - 14°C for the best results.



variety : Chardonnay | 100% Chardonnay
winery : Lourensford Wine Estate
winemaker : Hannes Nel
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 4.6 g/l **pH :** 3.28 **ta :** 6.9 g/l
type : White **style :** Off Dry **body :** Full **taste :** Fruity
pack : Bottle **closure :** Cork

International Wine Challenge 2013 - Gold & Trophy Medal
Decanter World Wine Awards 2013 - Silver Medal
Best Wine China 2013 - Gold
Sommelier Wine Awards 2013 - Gold
IWSC 2012 - Silver Medal - Outstanding
Michelangelo CCL Label International Wine Awards 2012 - Gold
International Wine Challenge 2012 - Gold Medal
Decanter World Wine Awards 2012 - Bronze Medal

ageing : This vintage can be enjoyed up to 2016, but will reach its best drinking potential towards the end of 2012 and will possibly peak only towards the end of 2014.

in the vineyard : Altitude: 200m above sea level, and close to the Lourens River.
Age of vines: 5 - 9 years
Rootstock: 101 - 14 Mgt
Clones: CY95, CY548, CY 951
Slopes: Situated on a slight Western facing slope
Row direction: South-West to North-East
Soil type: Tukulu soil

about the harvest: It was a very dry season with a shorter ripening period resulting in lower acidity at the desired sugar level in the grapes. Careful canopy management was done to make sure the grapes see just enough sunlight ti keep them healthy and produce balanced fruit flavours. The fruit was picked by hand early in the morning to protect very delicate flavours. The harvest dates were between 3rd-19th of February 2011.

in the cellar : Cultivar: 100% Chardonnay
Wood: 66% of the wine was fermented in stainless steel tanks and moved to barrels halfway through the fermentation process 34% was fermented naturally in barrels. All of the wine was then aged in 100% new Burgundain oak barrels and spent 9 months on its primary lees with intermittent barrel rolling to stir up the lees and release the manno-proteins in the yeast cells that adds flavour and structure to the final wine.