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Lourensford Winemakers Selection Chardonnay 2012

Melon and pineapple flavours with hints of roasted pine nut that reminds of a wet forest floor in autumn. The wine has a brilliant linear acidity and dominant dense core with a layered natural sweetness due to the natural fermentation. There is a roundness on the pallet and a integrated texture of fresh citrus flavours supported by a creamy finish.

This powerful wine can be matched up with strongly flavoured food like crayfish or smoked haddock in a creamy sauce. It is equally good with salmon or crab risottos. Serve chilled but not too cold.



variety : Chardonnay | 100% Chardonnay
winery : Lourensford Wine Estate
winemaker : Hannes Nel
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 3 g/l **pH :** 3.22 **ta :** 7.1 g/l
type : White **style :** Off Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Cork

2014 Sommelier Wine Awards - Gold / Food Match Winner
2013 Michelangelo International Wine Awards of South African – Gold Medal
IWSC 2012 - Silver Medal - Outstanding
Michelangelo CCL Label International Wine Awards 2012 - Gold
International Wine Challenge 2012 - Gold Medal

ageing : This vintage can be enjoyed up to 2016, but will reach its best drinking potential towards the end of 2013 and will possibly peak only towards the end of 2015.br /

in the vineyard : Altitude: 200m above sea level, and close to the Lourens River.
Age of vines: 6 - 10 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: A cool winter allowed the vines to go into proper dormancy. We were expecting a very different scenario with the cool start to Spring and early Summer which we thought would delay the start of harvest. Then, suddenly, the heat rose in early January and again in early February. However, for the most part, February and march were relatively mild, making for long, slow and very beneficial ripening. What also enhanced quality was the drop in night temperatures that in some cases were 1. 5-2 C lower compared with the average for February. This helped the fruit to retain aromas and flavours. The harvest date were between the 7th and 9th of March 2012

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.