

Lourensford Estate Chardonnay 2012

Soft yellow-green colour with lovely melon and almond flavours on the nose which follows through on the pallet. 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 mild Indian curries or other coco-nutty curries as well as salmon or smoked haddock. It will also go with egg-based dishes like quiches or souffles. Serve this wine between 12° - 14° C for the best results.

variety : Chardonnay | 100% Chardonnay

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : False Bay

analysis : alc : 14.00 % vol rs : 3.2 g/l pH : 3.26 ta : 6.7 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: 200m above sea level, overlooking False Bay only 8km away and cooled by its sea breezes.

Age of vines: 1 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: Tukulul 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 dates were 7 February to 9 March 2012.

in the cellar : Cultivar: 100% Chardonnay

Wood: 53% of the blend spent 8 months in French oak barrels of which 15% was 1st fill and 85% 2nd fill or older. 75% of the wood component was fermented naturally in the barrels and 25% started its fermentation in stainless steel tanks and were transferred to barrels halfway during fermentation. It was all blended together afterwards.

Maturation potential

This vintage can be enjoyed up to 2016 but will reach its best drinking potential towards the end of 2013 and possibly only peak towards the end of 2014.

Closure: Aluminium screwcap with Saran/Tin liner

