

## Lourensford Winemakers Selection MCC Chardonnay Brut 2009

The wine is mysterious, unassuming and surrounded with finesse. The fine bubbles enhance the iodine-like minerality that reminds of fresh seaweeds and kelp, complemented by a rich biscuity allure. Yeasty flavours of freshly baked bread, lemon cream, Granny Smith and Pink Lady apples on the nose and hints of citrus, pineapple and kiwi fruit on the pallet. The wine finish rich and leaves a creamy aftertaste.

A perfect aperitif for any occasion. Smoked meats are a good match, as are duck, pork or ham with savoury sauces. Mushroom-based dishes work well. Another option is fuller yellow cheeses such as Pecorino, Parmesan or well-matured Cheddar. Tempura oysters, deep fried fish, Asian food, sashimi, avocado, freshly baked bread, The wine is sophisticated but goes well with simplistic, raw, fresh produce like a starter of fresh tomato and goat's cheese.

---

**variety :** Chardonnay | 85% Chardonnay, 15% Pinot Noir  
**winery :** Lourensford Wine Estate  
**winemaker :** Hannes Nel  
**wine of origin :** Stellenbosch  
**analysis:** alc: 12.0 % vol   rs: 4.1 g/l   pH: 3.16   ta: 6.6 g/l  
**type :** Sparkling   **style :** Dry   **taste :** Mineral  
**pack :** Bottle   **size :** 0   **closure :** Cork

---

**ageing :** This vintage can be enjoyed up to 2017 but will reach its best drinking potential towards the end of 2014 and will possibly peak only towards the end of 2015.

**in the vineyard :** Altitude: 100 - 200m above sea level, and next to the Lourensriver  
Age of vines: 6 - 10 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, Tukulu, Dundee and Pinedene

**about the harvest:** It was a moderate to warm season with heat-wave conditions during the beginning of February. 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 was picked by hand early in the morning to protect the very delicate flavours. The harvest dates were the 31rd of January – 6th of February 2009.

**in the cellar :** Closure: Hand selected quality cork with wire hood

Cultivar: 85% Chardonnay, 15% Pinot noir

Wood: The wine went through malolactic fermentation and spent a further 8 months in tank on its primary lees before it was chaptalized and inoculated for fermentation in the bottle. 10% of the wine was transferred to 205L French oak barrels halfway during fermentation and aged for 8 months. The wine spent 44 months on its lees before it was riddled and disgorged in July 2013

Bottles produced: 3700 bottles for the first disgorging

