

Lourensford Winemakers Selection MCC Chardonnay Brut 2010

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 finishes rich and leaves a creamy aftertaste.

Our Cellarmaster's favourite pairing with his MCC Brut is with grilled hake and fries. This wine will also go well with tempura oysters, deep fried fish, Asian food, sashimi, avocado, freshly baked bread. It is a sophisticated wine but goes well with simplistic, raw, fresh produce like a starter of fresh tomato and goat's cheese. It will also go well with a warm lemon and thyme chicken dish served with steamed vegetables like parsnips, fennel or asparagus. Acidic and salty cheeses such as goat's milk cheese or feta will also pair well. Stay clear of red meat and also be careful to pair with green vegetables such as broccoli, spinach and courgettes as they will over accentuate the wine's herbaceous character.

Serve this wine between 12 – 14C for best results.

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variety : Chardonnay | 88% Chardonnay, 12% Pinot Noir
winery : Lourensford Wine Estate
winemaker : Hannes Nel
wine of origin : Stellenbosch
analysis : alc : 12.0 % vol rs : 3.7 g/l pH : 3.09 ta : 7.1 g/l
type : Sparkling style : Dry taste : Mineral
pack : Bottle size : 0 closure : Cork

in the vineyard : Altitude: 100-120m above sea level, and next to the Lourensriver
Age of vines: 7-11 years
Rootstock: 101-14 Mgt, Richter 110 Clones: CY76, PN52 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 cool season with a long ripening period resulting higher acidity and sugar levels in the grapes. The fruit was picked by hand early in the morning to protect the delicate flavours. The grapes were harvested 18th of January – 2nd of February 2010.

in the cellar :

Cultivar: 88% Chardonnay, 12% Pinot noir Wood: The wine went through malolactic fermentation and spent a further 9 months in tank on its primary lees before it was chaptalized and inoculated for fermentation in the bottle. 4% of the wine was transferred to 205L French oak barrels halfway during fermentation and aged for 9 months. The wine spent 50 months on its lees before it was riddled and disgorged on 8 December 2014
Bottles produced: Only 3600 bottles

MATURATION POTENTIAL This vintage can be enjoyed up to 2019 but will reach its best drinking potential towards the end of 2016 and will possibly peak only towards the end of 2017.

