

The River Garden Chardonnay 2015

Lovely dried peach and pineapple flavours with hints of lemon blossom on the nose and vibrant fresh fruit on the pallet that is very well balanced with a rich butterscotch creaminess and zesty, crisp finish making it a delicious easy drinking wine.

It is a refreshingly versatile wine that will go well with pasta dishes, poultry and fish in creamy sauces. It is also good with asparagus and melted butter, snails in garlic butter, Ceaser salad, mild Indian korma or other creamy coconutty curries, guacamole and shellfish stews. Also with eggy dishes, particularly those containing cream, butter or cheese, and with soufflés and quiches. It will also be a great companion to be enjoyed outdoors with your favourite picnic.

variety : Chardonnay | 100% Chardonnay

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.67 ta : 6.3 g/l

type : White **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : This vintage can be enjoyed up to 2018 if stored correctly but will reach it's best drinking potential towards the middle of 2016.

in the vineyard :

Altitude: 100-200m above sea level from various locations on Lourensford Wine Estate

Age of vines: 8-13 years

Rootstock: 101-14 Mgt, Richter 110

Clones: CY277, CY76, CY95

Slopes: North Eastern and flat laying areas

Row direction: North South and East-West

Soil type: Varying soil types including high potential soil of Sweetwater, Tukulu,

Dundee and Pinedene

about the harvest:

Lourensford Estate experienced a moderate wet winter that allowed vines to go into proper dormancy with budding that started a week or two earlier than usual. We did not have the usual severe South Easter winds at the start of summer. This resulted in very good and even budding and flowering of the vines. We experienced a fairly cool but very dry summer with moderate temperatures and cool nights that resulted in much faster ripening and the earliest recorded harvest dates in the history of the Estate. The vines were generally very healthy and in good balance and harmony. With good canopy management and perfect ripening conditions we managed to bring the grapes in at just the desired time. This resulted in refined wines with elegance, good natural acidity and structure.

The harvest dates were 2nd February - 23rd February 2015.

in the cellar : Cultivar: Chardonnay

Wood: Unwooded

