

## Lourensford First Fruit Chardonnay/Pinot Noir 2015

The First Fruit Chardonnay Pinot Noir is a light and fruity wine. The Chardonnay contributes fresh and crisp citrus tones to the wine while the Pinot Noir adds red fruit flavours of cherry, watermelon and rose water with hints of grapefruit and strawberries. The wine finishes with a refreshing acid balance on the palate. The strikingly beautiful rose-brass colour of the wine will lighten up any occasion.

Best served ice cold.

It is a perfect wine for picnics and light lunches. The wine is easy-drinking and will pair well with slightly creamy food with a touch of saltiness added. It pairs well with a carbonara or mussel broth served with fondant potatoes and grilled line fish. The wine is best friends with a smoked trout pâté and likes to flirt with in-season strawberries. It will also pair well with lemon-thyme roast chicken or grilled trout or salmon. Or simple salads and summery meals or picnics.

**variety :** Chardonnay | 57% Chardonnay, 43% Pinot Noir

**winery :** Lourensford Wine Estate

**winemaker :** Hannes Nel

**wine of origin :** Stellenbosch

**analysis :** alc : 13.0 % vol    rs : 4.4 g/l    pH : 3.43    ta : 6.0 g/l

**type :** Rose    **body :** Light    **taste :** Fruity

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

**ageing :** This vintage can be enjoyed up to the end of 2017, but will reach its best drinking potential towards the second half of 2015 up to the beginning of 2016.

**in the vineyard :** Altitude: 100-150m above sea level and next to the Lourens River

Age of vines: 8 years

Rootstock: 101-14 Mtg, Richter 110

Clones: CY76, PN52

Slopes: Situated on the valley floor

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

### about the harvest:

A cool winter allowed vines to go into proper dormancy with budding that started a week or two earlier than usual. We did not have severe South Easter winds at the start of summer. This resulted in very good 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 on Lourensford. The vines were generally very healthy and in good balance and harmony. With good canopy management and perfect harvest decisions we managed to bring the grapes in at just the right time. This resulted in refined wines with elegance and good natural acidity.

The harvest dates were 14th January – 20 February 2015.

