

Chrysalis White Blend 2016

The wine is layered with fragrant aromas and exotic flavours. Asparagus and green fig aromas first appear on the nose infused with spices of clove and hints of cinnamon followed by butterscotch, white peach and pear aromas. With every sip more and more flavours are exposed hinting towards roasted pineapple, lemongrass and rooibos and ever so slightly wild buchu, saffron, ginger and also black truffles. There are hints of wood-aged characters but no visible oak. It is a beautifully crafted and sophisticated wine with lots of mystery, layered flavours and rich finesse of balanced fruit and acidity with a long, lovely finish and lingering aftertaste.

It is a thought-provoking wine because of its complexity. Each layer adds another dimension and can be paired with a wide variety of delicate flavours such as orange, fennel, lemon-thyme, saffron and asparagus.

variety : Blend - White | Sauvignon Blanc, Chardonnay, Viognier

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 5.1 g/l pH : 3.47 ta : 6.4 g/l

type : White **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

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

Michelangelo International Wine & Spirits Awards 2020 - Platinum

ageing : The wine is super now, yet has development potential stretching four to six years and up to 2022 under perfect cellaring conditions.

This White Blend is the crème-de-la-crème of our white wines on Lourensford. Harvested from select sections of the best single-vineyards. It is skillfully and meticulously blended from the best barrels in the cellar to express the essence of our unique terroir.

in the vineyard :

Altitude: 150-330m above sea level, overlooking False Bay only 8 km away and cooled by its sea breezes.

Age of vines: 16 Years

Slopes: Situated on a Western facing slope

Row direction: South-West to North-East on terraces

Soil type: Tukulul soil

about the harvest:

It was the driest year in 100 years of recorded history as we only received half of the normal average rainfall per year. This was followed by one of the hottest and driest summers in history. Budding started about one week earlier and we did not have severe South Easter winds at the start of summer. This resulted in very good budding and flowering of the vines. The drought and high summer temperatures resulted in much faster ripening and the earliest recorded harvest dates in history on Lourensford as well as the fastest harvest ever.

The vines were generally very healthy and in good balance and harmony and where needed, we could give them water by drip irrigation. The berries, in general, were smaller and more concentrated. With good canopy management and perfect harvest decisions, we manage to bring the grapes in at just the desire time. This resulted in refined wines with elegance and slightly lower than normal alcohols compared to other harvests.

in the cellar : Wood: A portion of the Sauvignon Blanc was moved from stainless steel tank to a 600-litre French oak barrel halfway through fermentation. Another portion was moved to second fill French oak barrel with Acacia heads. The Chardonnay went



through spontaneous fermentation in a new, 300L barrel. The Viognier component is from a special fragrant new French oak barrel. The wine spent 8 months in on its primary lees in barrel.