

River Garden Classique Chardonnay/Pinot noir 2019

It is a crisp and fruity wine. The Chardonnay contributes fresh and crisp citrus and ripe pineapple and grapefruit tones to the wine while the Pinot Noir adds red fruit flavours of cherry, watermelon and rosewater with hints of 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.

It is a perfect wine for picnics and light lunches. The wine is easygoing 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 an in-season strawberry. It will also pair well with lemon-thyme roast chicken or grilled trout or salmon. It is also a perfect partner for creamy seafood 'potjies', salads and summery meals or picnics.

Best served ice cold.

variety : Chardonnay | 52% Chardonnay, 48% Pinot noir
winery : Lourensford Wine Estate
winemaker : Hannes Nel
wine of origin : Stellenbosch
analysis : alc : 13 % vol rs : 2.0 g/l pH : 3.49 ta : 6.50 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : This vintage can be enjoyed up to the end of 2022.

Chardonnay and Pinot noir is a well-known quality component in the making of Méthode Cap Classique but we also decided that it would be perfect for a lighter style wine with a natural rose copper colour. An extra bonus is that it ripens early. We also refer to it as our First Fruit wine as it is the first fruit of the season harvested on the Estate.

in the vineyard : Altitude: 100 – 150 meters above sea level and next to the Lourens River.

Age of vines: 12 years

Origin: Stellenbosch

Slope: Situated on the valley floor

Row direction: East to West

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

Rootstock: 101-14 Mtg, Richter 110

Clone: PN52, CY76

about the harvest:

The 2019 harvest was our most challenging harvest to date. The preceding three year drought has been the driest years in recorded history in the South African Wine producing regions. The effects of which could still be seen in our vineyards during this harvest. Fortunately due our unique topography and we had enough water for all the normal requirements of our vines during and after harvest. Apart from that we also experienced extreme weather conditions with a heatwave towards the end of winter leading to pre-mature budding of the early varieties.

We also experienced cool temperatures and higher than normal rainfall during February and early March, putting a lot of pressure on the disease control of the vines. It has been a harvest like no other where we visited all the vineyards at least once or twice a day to monitor the ripeness and determine the perfect harvest window. Due to the weather conditions, the crop levels were a little bit less than normal, but our overall quality is deemed very high as much of the loss in overall volume was due to smaller berries and bunches which, conversely, should lead to a greater concentration of flavour and colour in the 2019 wines.



The harvest dates were 5th- 10th February 2019.