

METHOD CAP CLASSIQUE 2015


LOURENSFORD
ANNO 1700

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 history on 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.

One of our best harvests to date.

The harvest dates were 16th January – 22st January 2015.

IN THE VINEYARD

Altitude: 100-120m above sea level, and next to the Lourens river

Age of vines: 12-16 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

ANALYSIS

Alcohol: 12.5 vol %

pH: 3.18

Total acid: 7.0 g/l

RS: 2.9 g/l (Extra brut)

Closure: Hand selected quality cork with wire hood

WINE INFORMATION

Cultivar: 86% Chardonnay, 14% Pinot noir

Wood: The wine went through malo-lactic fermentation and spent a further 5 months in tank on its primary lees before it was sweetened again and inoculated for the fermentation in bottle. 9% of the wine was transferred to 205 liter second fill French oak barrel halfway through fermentation and aged for 5 months. The wine spent 55 months on its lees in bottle before it was riddled by hand and disgorged on 10 Feb 2020

Bottles produced: Only 4582 bottles

MATURATION POTENTIAL

This vintage can be enjoyed up to 2030, but will reach its best drinking potential towards the end 2023 onwards.

TASTING NOTE

The finesse of the fine bubbles of this beautiful sparkling wine enhances the iodine-like minerality that reminds you of a fresh ocean breeze and freshly crushed oyster shells, complimented with a rich biscuity allure and ladylike elegance. Yeasty flavours of freshly baked bread, lemon cream and hints of Pink Lady apples are attached to the fine elegant bubbles that fill the air. The fine mousse on the pallet carries hints of citrus, pineapple and gooseberries and finishes in a rich and creamy aftertaste with hints of honey.

FOOD PAIRING

A perfect aperitif for any occasion.

This wine will 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.



"A magnificent Estate utilising unique technology and reaping the benefits of global expertise and optimal terrior, the wines of Lourensford are becoming well recognised icons of true style and sophistication"