



## Lourens Family Wines

2023

# 'LINDI CARIEN'

White Blend | Western Cape - South Africa



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 62% Chenin blanc - 30%

Verdelho - 8% Grenache blanc

**Vineyard:** Swartland (Chenin Blanc) -

Stellenbosch (Verdelho) -

Piekenierskloof (Chenin Blanc,  
Grenache Blanc)

**Vine Age:** 41-62-years-old (Chenin  
Blanc) - 27-years-old (Verdelho) - 17-  
years-old (Grenache Blanc)

**Soil Type:** Mostly granite & sandstone

**Viticulture:** Sustainable – dry-farmed

**Fermentation:** Native – whole-bunch  
pressed into 500L neutral oak barrels

**Skin Contact:** 7 days (Grenache Blanc)

**Aging:** 10 months in 500L neutral oak  
barrels

**Alcohol:** 13%

**pH:** 3.42

**Total Acidity:** 5.8 g/L

**Total SO<sub>2</sub>:** 69 ppm

**Total Production:** 665 cases

**UPC:** 0700083413888

### Reviews

James Suckling | 92 points

Tim Atkin MW | 95 points

The WineMag | 95 points

### About

This was the second wine that Franco ever produced and, in 2016, he took the profit of the sales of the wine to buy an engagement ring for the woman who is now his wife, Lindi Carien. Her adoring face features on the label as a reminder for Franco of the love and dedication they have for one another. The sites and grapes for this wine change each year. The 2023 vintage is a blend of just three whites: 62% Chenin Blanc, 30% Verdelho, and 8% Grenache Blanc. This has always been a Chenin and Verdelho dominated blend, though over the years other grapes like Colombard and Palomino saw some play time. This vintage is almost identical to the 2019 vintage in terms of assemblage. No matter the makeup, Franco continues to assemble one of the Cape's finest white blends with this wine.

The grapes were handpicked and sorted before all but Grenache Blanc were immediately whole-bunch pressed to old French barrels. The Grenache Blanc fermented whole-cluster on skins for 7 days before being pressed to 500 liter neutral barrels. Each variety fermented on the gross lees separately and after without any additions and after ten months the barrels were blended to tank where it settled naturally. The wine was bottled with just a coarse filtration and a small addition of sulfur. No fining.

### Tasting Note

Bright and stony with just enough flesh. Ripe peach, citrus peel, and a whisper of smoke unfurl on the nose. It's creamy on the palate but snaps into focus with clean acid and a salty finish. A little spice and grip keep it grounded.