



## Lourens Family Wines

2021

# 'LINDI CARIEN'

White Blend | Western Cape - South Africa



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 35% Verdelho - 21% Chenin blanc - 19% Colombard - 18%

Grenache blanc - 7% Palomino

**Vineyard:** Stellenbosch (Verdelho) - Swartland (Chenin Blanc) - Swartland (Colombard) - Piekenierskloof (Grenache Blanc & Palomino)

**Vine Age:** 28-years-old (Verdelho) - 39-years-old (Chenin Blanc) - 27-years-old (Colombard) - 15-years-old (Grenache Blanc) - 49-years-old (Palomino)

**Soil Type:** Mostly granite with sandstone and iron-rich soils

**Viticulture:** Sustainable - dry-farmed

**Fermentation:** Native - older neutral oak (300, 400, and 500L barrels)

**Skin Contact:** 5 days (Grenache Blanc)

**Aging:** 10 months in fermentation vessels

**Alcohol:** 13%

**pH:** 3.28

**Total Acidity:** 6.2 g/L

**Total SO2:** 48 ppm

**Total Production:** 625 cases

**UPC:** 0700083413888

### Reviews

Vinous | 91 points

Tim Atkin, MW | 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 his now 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. 2021 was an improvement after the challenging 2020 vintage, and Franco continues to make his wines in the same cellar as Lukas van Loggerenberg. Again, he has assembled one of the Cape's finest white blends. The sites and grapes have changed each year since the maiden vintage in 2016; the 2021 iteration is, contrary to 2020, Verdelho-based and includes small percentages of Colombard and Palomino from Piekenierskloof.

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 5 days before being pressed to barrel. Each variety fermented on the gross lees separately and after without any additions and after ten months the barrels/amphora were blended to tank where it settled naturally. The wine was bottled without fining and just a coarse filtration and a small addition of sulfur.

### Tasting Note

Alluring aromas of pear, nectarine, orange and lemon zest with hints of dried herbs and a bit of flinty reduction. The palate is dense and pithy with a creamy richness that is by no means heavy. Mouthwatering finish.