

Lourens Family Wines

2024

'LINDI CARIEN'

White Blend | Western Cape - South Africa

NATURAL VEGAN

Stats

Grapes: 66% Chenin blanc - 23% Verdelho - 11% Colombard
Vineyard: All single sites each: Chenin Blanc (Swartland-Paardeberg & Piekenierskloof) - Verdelho (Stellenbosch) - Colombard (Swartland)
Vine Age: 42-63-years-old (Chenin Blanc) - 28-years-old (Verdelho) - 30-years-old (Colombard)
Soil Type: All are granitic sites except the Piekenierskloof Chenin Blanc on sandstone
Viticulture: Sustainable – dry-farmed
Fermentation: Native – whole-bunch pressed into 500L neutral oak barrels
Skin Contact: 7 days (Colombard)
Aging: 10 months in 500L neutral oak barrels
Alcohol: 13%
pH: 3.17
Total Acidity: 6.4 g/L
Total SO2: 63 ppm
Total Production: 466 cases
UPC: 0700083413888

Reviews

James Suckling | 93 points
Vinous | 91 points
The WineMag | 94 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, aptly named for this elegant white wine. Franco's vision is to create a wine that showcases the vintage from each of the sites he gets to play with. The 2024 vintage is a similar blend to the 2023, but gone is the Grenache Blanc as Franco opted for a bit more acidity with Colombard: 66% Chenin Blanc, 23% Verdelho, and 11% Colombard. This has always been a Chenin and Verdelho dominant blend, though over the years other grapes like Grenache Blanc and Palomino saw some play time. This wine continues to go from strength-to-strength and this wine has earned its place among the titans of white wines in the country.

The grapes were handpicked and sorted before all but Colombard were immediately whole-bunch pressed to old French barrels. The Colombard 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 without any fining. The wine was bottled with a coarse filtration and a small addition of sulfur.

Tasting Note

This wine never settles for the obvious, unfolding from pear, peach skin, and apricot into wild herbs, flint, crushed stone, and a quiet hint of acacia blossom. Bright acidity, mineral freshness, and a gentle saline grip carry the wine to a finish that feels both effortless and deeply complete.