



Lourens Family Wines

2020

'LINDI CARIEN'

White Blend | Western Cape - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 50% Chenin Blanc - 42% Verdelho - 5% Grenache Blanc - 3% Grenache Gris

Vineyard: Single sites in Paardeberg (Chenin Blanc) - Stellenbosch (Chenin Blanc - Verdelho) - Voor-Paardeberg (Grenache Blanc & Grenache Gris)

Vine Age: Chenin Blanc (25-37-years-old) - Verdelho (27-years-old) - Grenache Blanc & Grenache Gris (16-years-old)

Soil Type: Varying degrees of granite

Viticulture: Practicing organic - dry-farmed

Fermentation: Native - neutral 500L French puncheons (all grapes except the Grenache Gris, which was fermented in clay pot)

Skin Contact: 7 days (Grenache Blanc)

Aging: 10 months in neutral French 500L tonneau - except the Grenache Gris which was aged in clay pot

Alcohol: 13%

pH: 3.31

Total Acidity: 5.9 g/L

Total SO2: 65 ppm

Total Production: 458 cases

UPC: 0700083413888

About

This was Franco's second wine he produced and in 2016 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 dedication they have for one another. 2020 was a challenging year to say the least for the world and in particular South Africa. Franco was able to ride it out in his new digs in Paarl sharing a new, and much larger space, with Lukas Van Loggerenberg. The new space afforded Franco the ability to put some new toys into play, like amphora. Again, he has assembled one of the Cape's finest white blends. The sites and grapes have changed since the maiden vintage in 2016 and the 2020 iteration is again granitic Paardeberg Chenin Blanc based alongside some granitic Chenin from Stellenbosch, with a dose of the oldest Verdelho vineyard in the country along with a new site in the Voor-Paardeberg of bush vine Grenache Blanc and Grenache Gris.

The grapes were handpicked and sorted prior to the Chenin Blanc and Verdelho being whole-bunch pressed to old French barrels. The Grenache Gris was whole-bunch pressed to a single clay pot while the Grenache Blanc fermented whole-cluster on skins and stems for a week prior to 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 or filtering and with a small addition of sulfur.

Tasting Note

Bright pale yellow. Alluring aromas of Asian 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. More citrus notes emerge with chiseled wet stone in the background and leading to a mouth watering finish with fine acidity.