



## Lourens Family Wines

2022

# 'LINDI CARIEN'

*White Blend | Western Cape - South Africa*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 52% Chenin blanc - 27% Verdelho - 13% Colombard - 5% Grenache blanc - 3% Palomino  
**Vineyard:** Swartland (Chenin Blanc, Colombard) - Stellenbosch (Verdelho) - Voor Paardeberg (Verdelho) - Piekenierskloof (Chenin Blanc, Grenache Blanc, Palomino)  
**Vine Age:** 40-61-years-old (Chenin Blanc) - 28-years-old (Colombard) - 16-years-old (Grenache Blanc) - 47-years-old (Palomino)  
**Soil Type:** Mostly granite & sandstone  
**Viticulture:** Sustainable – dry-farmed  
**Fermentation:** Native – whole-bunch pressed into older neutral oak (300, 400, and 500L barrels)  
**Skin Contact:** 5 days (Grenache Blanc)  
**Aging:** 10 months in fermentation vessels  
**Alcohol:** 13%  
**pH:** 3.39  
**Total Acidity:** 6 g/L  
**Total SO<sub>2</sub>:** 49 ppm  
**Total Production:** 783 cases  
**UPC:** 0700083413888

### Reviews

Tim Atkin, MW | 94 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 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, and 2022 looks almost identical to 2021 in terms of the regional spread, but Chenin Blanc once again takes the place as the primary grape in the blend after being Verdelho in 2021. With each passing vintage, Franco continues to assemble one of the Cape's finest white blends.

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 a mix of 300-500 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 without fining and just a coarse filtration and a small addition of sulfur.

### Tasting Note

Pale and luminous, offering aromas of ripe stone fruit, citrus peel, and a touch of smokiness. The palate is textured yet lively, with a creamy weight, crisp acidity, and a mineral-driven finish. A hint of savory spice and gentle tannic grip add depth.