

LINDI CARIEN

CHENIN BLANC | VERDELHO | GRENACHE BLANC | ROUSSANNE
2018



Lourens Family Wines

2018

'LINDI CARIEN'

White Blend | Western Cape | South Africa



NATURAL

Stats

Vineyard: Lourens Family Wines

Vine Age: Chenin Blanc (38-years-old)
– Verdelho (24-years-old) – Grenache
Blanc (14-years-old) – Roussanne (19-
years-old)

Soil Type: Decomposed granite

Skin Contact: 5 days (Grenache Blanc)

Aging: 10 months in neutral 500L
tonneau

Fermentation: Native – stainless-
steel (100% whole-cluster pressed
except the Grenache Blanc, which
was fermented on skins)Skin Contact:
5 days (Grenache Blanc)

pH: 3.18

Total Acidity: 6.3 g/L

Total SO2: 68 ppm

Total Production: 300 cases

Reviews

Platter's Guide | 93 points

Tim Atkin, MW | 95 points

The WineMag | 95 points

About

While helping Chris Alheit out in the cellar to make 'Cartology,' Franco found a direction he wanted to with a blend but in an earlier picked, higher acid style. The sites and grapes have changed since the maiden vintage in 2016 and the 2018 iteration is Swartland Chenin Blanc based with the oldest Verdelho vineyard in the country blended with some bush vine Grenache Blanc and Roussanne from Stellenbosch. In 2016, Franco could not afford an engagement ring so he decided to produce this wine to pay for the ring and thus named the wine after his loving and amazing wife Lindi Carien Lourens.

The grapes were handpicked and hand sorted prior to the Chenin Blanc, Verdelho, and Roussanne being whole-bunch pressed to tank with the latter two being co-fermented. The Grenache Blanc was fermented on its skins and stems for five days prior to being pressed to tank. After a light settling they were racked on the fine lees to 500L French puncheons where the wine aged for 10 months. The blend was put together with Lindi having a large say in the preference. It was bottled without fining and only a very coarse filtration.

Tasting Note

Dark straw. The nose shows peach, tangerine, dried herbs and autumn grass plus a little bread-like character. The palate has lovely depth without being too weighty with orchard fruits scented with orange zest and white flowers. Flavorful and poised, this comes across a wine that will reward patience.