



Lourens Family Wines

2019

'LINDI CARIEN'

White Blend | Western Cape - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 50% Chenin Blanc - 42% Verdelho - 8% Grenache Blanc

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

Vine Age: Chenin Blanc (Average: 40-years-old) - Verdelho (25-years-old) - Grenache Blanc (15-years-old)

Soil Type: Decomposed granite (Paardeberg & Stellenbosch) - Sandstone & light clay (Piekenierskloof)

Viticulture: Practicing Organic - dry-farmed

Fermentation: Native in stainless steel - All whole-cluster pressed except the Grenache Blanc fermented on skins

Skin Contact: 5 days (Grenache Blanc)

Aging: 9 months in neutral 500L tonneau

Alcohol: 13.3%

pH: 3.25

Total Acidity: 5.9 g/L

Total SO2: 56 ppm

Total Production: 360 cases

UPC: 0700083413888

About

The great pandemic year of 2020 had a lot of changes for Franco. For starters he and his wife Lindi welcomed their first child into their lives with the arrival of Lua Ilse. Secondly, Franco left the nest of working alongside the venerable Chris 'Butch' Alheit and now sharing his own space with an emerging superstar, like himself, Lukas Van Loggerenberg. While helping Butch in the cellar making 'Cartology,' Franco found a direction he wanted to with a blend but in an earlier picked, fresher style. The sites and grapes have changed since the maiden vintage in 2016 and the 2019 iteration is Chenin Blanc based (from the granite slopes of the Paardeberg as well as the sandstone soils of Piekenierskloof) along with the oldest Verdelho vineyard in the country blended with some bush vine Grenache Blanc 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 sorted prior to the Chenin Blanc and Verdelho being whole-bunch pressed to tank and fermented by variety and site separately. The Grenache Blanc was fermented on its skins and stems for five days prior to being pressed to tank. After a light settling, the wines were racked on the fine lees to 500L French puncheons where the wine aged for 9 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

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.

Reviews