



Lourens Family Wines

2019

'LUA ILSE'

Grenache Noir | Piekenierskloof - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Grenache Noir

Vineyard: Single site in Piekenierskloof

Vine Age: 15-years-old

Soil Type: Sandstone & pebbly clay

Viticulture: Practicing Organic – dry-farmed

Fermentation: Native – stainless steel (25% whole-cluster)

Skin Contact: 13 days

Aging: 9 months in neutral 300L French barrels

Alcohol: 13.8%

pH: 3.62

Total Acidity: 5.1 g/L

Total SO₂: 57 ppm

Total Production: 64 cases

UPC: 0781718583190

Reviews

Platter's Guide | 96 points

Tim Atkin, MW | 96 points

The WineMag | 92 points

About

2019 brought about a lot of changes for Franco and the most important change was that he and his wife Lindi welcomed their first child into their lives with the arrival of their daughter, Lua Ilse. He and Lindi wanted to make a wine to commemorate this life changing event and Franco was told about a dry-farmed, bushvine Grenache block high up in Piekenierskloof by friend Xander Grier. The idea was not to make the wine for commercial purposes but when he saw the vineyard, he knew he had to take all that he could. So he produced two barrels of vinous elegance fit for the new princess, Lua Ilse.

The grapes were hand-harvested and lugged back to the cellar in small picking bins. 75% of the fruit was destemmed but not crushed with the remaining portion left fully intact. Fermentation occurred without any additions in open top one-ton fermenters with the whole clusters placed atop the destemmed fruit. Franco hang plunged the wine a few times daily for the first four days to get the ferment active. After two weeks on skins the wine was gently pressed to two old 300L French hogsheads for aging. After nine months the wine was racked to tank to settle overnight and bottled without fining or filtration and just a small sulfur addition.

Tasting Note

Raspberry in color. The perfume on this wine is truly intoxicating with succulent strawberry and raspberry notes converging with more piquant cranberry fruits. Floral tones converge with the stemmy parts of the flowers as well. The palate is ample but by no means heavy with mouthwatering acidity and sandpaper-like tannins. This is a intense wine that is wrapped in pure finesse.