



2017 Lismore Viognier Estate Reserve 6/750ml South Africa – Cape South Coast - Overberg

ABOUT THE WINERY

Tucked into the foothills of a dramatic mountain range at the bottom of Africa is Lismore Estate Vineyards. It is here, in the Greyton area, that Californian Samantha O'Keefe found paradise and the perfect terroir. Lismore's vineyards are planted on slopes at the base of the Riviersonderend Mountain Range. The combination of elevation and climate make for an extended ripening period which is roughly 3-4 weeks later than the more traditional wine growing areas in the Western Cape. Sam has 12.5 hectares planted with Chardonnay, Syrah, Sauvignon Blanc, and Viognier.



"Samantha O'Keefe of Lismore Estate is a trailblazer who is making some of South Africa's most focused, precise and thoughtful wines. If you are not familiar with Samantha or her wines, you need to seek some out and try them for yourself. South African wine may hold negative connotations in some people's minds, so I hope they try Samantha's wines, as every bottling from her range displayed elegance and beauty. Lismore wines are expressive with layers of complexity that shine and an honesty that over delivers for the price. I am anxious to see what she does next. Be on the lookout for an article on food and wine pairings with Lismore wines in 2020 and keep your eyes peeled on Estate wines for some truly great winemaking! - Anthony Mueller"

- Robert Parker's Wine Advocate (Issue #245, October 2019)

ABOUT THE WINE

"One of two Lismore estate Viogniers reviewed in my 2019 report, this comes from a 0.3-hectare block that was planted 13 years ago. Rich, complex and concentrated, it has pear and apricot fruit, a hint of nectarine and a patina of vanilla and cinnamon spice. 2019-23"

- Tim Atkin (South Africa 2019 Special Report), 94 pts

RATINGS

94 pts Tim Atkin

91+ Wine Advocate

Appellation	Cape South Coast - Overberg
Varietal(s)	100% Viognier from decomposed shale
Agriculture	Sustainable
Vinification	Vinified using minimal intervention, allowing the wine showcase this special terroir. The grapes were whole bunch pressed, slowly extracting the juice at a rate of 600 liters per ton. The juice was cold settled for 48 hours and then racked into 225 and 500 liter Burgundian barrels of which 30% were new, for spontaneous and natural fermentation and 18 months' maturation. Balance was the key to this wine.
Size	6/750ml
UPC	7 84585 02421 6