

2022 Estate Reserve Cuvée blanc

This special blend is a result of new plantings that explore the potential of what Lismore, as a whole, can express.



This Reserve Cuvée blanc shows yellow plum, spice and orange blossom. The well-balanced palate has tangerine on the entry and crisp acidity along with a lemongrass embroidered lingering finish.

Wine Made in the Soil

The vineyards are planted in decomposed shale over clay at 300 meters in the foothills of the Sonderend Mountain Range. A low mean February temperature lends to an extended ripening period that can put harvest 3-4 weeks later than traditional wine growing regions in South Africa. The intense citrus notes and the lingering finish are consistent trademarks of Lismore's specific terroir.

Wine of Origin Greyton

Wine of Origin "Greyton" has been designated by SAWIS recognizing the special terroir of this region.

Winemakers' Notes

The Cuvée blanc is a blend of 90% Roussanne, 5% Viognier, 5% Chardonnay. The Roussanne, which was planted in 2016, was cut back just above the graft after the fire 2019 and has grown back beautifully. The grapes were whole bunch pressed, cold settled for 24 hours and then racked into 500- and 600-liter Burgundian barrels for fermentation and 11 months of maturation. 100% Spontaneous (natural) yeasts were allowed for fermentation. 5% new French oak.

Accolades

96 Christian Eedes, 95 Tim Atkin MW, 93 Neal Martin Vinous.

Alcohol: 13.0% pH: 3.34 Total Acidity: 6.55 g/l RS: 3.5 g/l