



LISMORE

ESTATE VINEYARDS

2018 Estate Reserve Chardonnay

A careful selection of the best of the vintage that exemplifies the extraordinary terroir of Lismore. This Reserve Chardonnay shows intense citrus, stone fruit, jasmine and walnut layered with honey and vanilla carried by a distinct minerality and crisp acidity with a lingering citrus finish.



Wine Made in the Soil

The vineyards are planted in decomposed shale over clay at 300 metres 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. The restrained minerality of the Chardonnay is a clear indication of the cool climate in which it is grown.

Wine of Origin Greyton

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

Winemakers' Notes

The grapes were picked at optimal ripeness and whole bunch pressed, slowly extracting the juice at a rate of 600ltrs per ton. The juice was cold settled for 48 hours and was racked into 500 litre Burgundian barrels for fermentation and 11 months of maturation. 100% Spontaneous (natural) yeasts were allowed for fermentation. 33% new French oak.

Accolades

94 Neal Martin, 95 Tim Atkin, 94 Christian Eedes
“almost Corton-Charlemagne like”- Neal Martin

Alcohol: 13.0%

pH: 3.3

Total Acidity: 7.25 g/l

RS: 2.9 g/l

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