Lismore Chardonnay Estate Reserve

Lismore Estate Vineyards

South Africa - Western Cape - Greyton

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 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. The restrained minerality of the Chardonnay is a clear indication of the cool climate in which it is grown.

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

| Specifications | |
|------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appellation | Greyton |
| Wine Type | White |
| Varietals | 100% Chardonnay |
| Age of Vines | 15 years |
| Agricultural Practices | Sustainable |
| Soil type | decomposed shale over clay |
| Vinification | The grapes were picked at optimal ripeness and whole bunch pressed, slowly extracting the juice at a rate of 600 liters per ton. The juice was cold settled for 48 hours and was racked into 500 liter Burgundian barrels for fermentation and 11 months of maturation. 100% Spontaneous (natural) yeasts were allowed for fermentation. 33% new French oak. |
| Pairings | Delightful with warm curries which lift the aromatics or a traditional pairing of smoked salmon highlighting the fresh acidity. |



| Codes, Weights and Measures | |
|-----------------------------|--------------------|
| UPC | 7 84585 02420 9 |
| Units/Case | 6 |
| Unit Size | 750 mL |
| Container | bottle |
| scc | 1 07 84585 02258 5 |
| Case Weight | 19 |
| Cases/Pallet | 140 |
| Layers/Pallet | 28 |

| ABV | 13% |
|-----|------------------------------|
| SRP | \$ 83.99 USD 750mL Bottle |

| eviews and News |
|----------------------------------------------------|
| 21 Lismore Reserve Chardonnay - 95 PTS - WINESPEED |
| 21 Lismore Reserve Chardonnay - 94 PTS - VINOUS |
| 21 Lismore Reserve Chardonnay - 94 PTS - TA |
| 21 Lismore Reserve Chardonnay - 91 PTS - WS |
| 21 Lismore Reserve Chardonnay - 90 PTS - JS |
| 20 Lismore Reserve Chardonnay - 95 PTS - VINOUS |
| 20 Lismore Reserve Chardonnay - 94 PTS - TA |
| 18 Lismore Reserve Chardonnay - 95 PTS - TA |
| 18 Lismore Reserve Chardonnay - 94 PTS - VINOUS |
| 17 Lismore Reserve Chardonnay - 95 PTS - VINOUS |