

## Lismore Chardonnay

### Lismore Estate Vineyards

#### South Africa - Western Cape - Greyton

This very special Chardonnay was made in the style of a traditional Burgundian Chablis. It shows intense citrus and soft fruit layered with brioche, honey and walnut 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

<b>Appellation</b>	Greyton
<b>Varietals</b>	100% Chardonnay
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	decomposed shale over clay
<b>Vinification</b>	<p>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 225, 300 and 500 litre older Burgundian barrels for fermentation and 11 months of maturation. 5% new French oak.</p> <p>The oaking represents a viewpoint that the fruit/acid/pH must drive a wine's flavor and not the over-emphasis on highly extracted buttery notes derived from new barrels and 100% Malolactic conversion. That being said the barrel aging gives this wine its luxurious texture. Having only undergone partial MLF (20%), the wine retains its original fruitiness and fresh acidity. These elements combined allow for years of storage and maturation.</p>
<b>Pairings</b>	Delightful with warm curries which lift the aromatics or a traditional pairing of smoked salmon highlighting the fresh acidity.

## Codes, Weights and Measures

<b>UPC</b>	7 84585 01690 7
<b>Units/Case</b>	6
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle

<b>SCC</b>	1 07 84585 01690 4
<b>Case Weight</b>	19
<b>Cases/Pallet</b>	112
<b>Layers/Pallet</b>	28
<b>ABV</b>	13.00%
<b>SRP</b>	\$ 44.99 USD 750mL Bottle

## Reviews and News

2020 Lismore Chardonnay - 92 PTS - TA
2020 Lismore Chardonnay - 91 PTS - WE
2020 Lismore Chardonnay - 90 PTS - VINOUS
2018 Lismore Chardonnay - 92 PTS - TA
2017 Lismore Chardonnay - 93 PTS - VINOUS
2016 Lismore Chardonnay - 93+ PTS - WA
2016 Lismore Chardonnay - 92+ PTS - VINOUS
2016 Lismore Chardonnay - 91 PTS - WE
2015 Lismore Chardonnay - 94 PTS - VINOUS
2015 Lismore Chardonnay - 93 PTS - TA