

# Lismore, Greyton, Chardonnay 2018



A complex, expressive bouquet leads to a lively and mineral palate of apricot, mandarin, orange zest and white peach, with notes of toasted hazelnut on the long, elegant finish.

## Producer Note

Californian Samantha O'Keefe has found paradise and the perfect terroir. Tucked into the foothills of a dramatic mountain range at the bottom of Africa, Lismore Estate Vineyards was born alongside her nascent family. A passionate vision, combined with vines planted at 300 metres, which are chilled by winter snow and nourished by the African summer sun, produces classic, cool climate wines which are rich, complex and lovingly hand-crafted.

## Vintage

2018 saw drought conditions, which limited incidences of pests or disease. The Lismore vines are dry farmed and with below average rainfall in the region, the microclimate of the Lismore vineyard, which is close to the mountain, came into its own and produced enough water to relieve the parched earth. Despite frost and snow at the beginning of spring, the vines rallied and produced good coverage for berry formation due to the subsequent warm, dry weather and sufficient water supply during flowering. Small berries were produced at harvest with excellent colour and flavour concentration.

## Vineyard

The Overberg region is rapidly earning a reputation for premium, cool climate grapes. Lismore is situated in Greyton, a designated ward, in recognition of the unique expression of terroir in the wines that are produced there. The Lismore Estate has a total of 12.5 hectares of vineyard, planted on slopes at the base of the Rivieronderend Mountain Range. The combination of elevation and climate make for an extended ripening period, which is approximately three to four weeks later than the more traditional wine growing areas in the Western Cape.

## Winemaking

The grapes were picked at optimal ripeness and whole bunch pressed, slowly extracting the juice at a rate of 600 litres per tonne. The juice was cold settled for 48 hours and then racked into 225, 300 and 500 litre older Burgundian barrels for fermentation with wild yeasts. 5% of the barrels were new oak for the 2018 vintage. 20% of the wine underwent malolactic conversion allowing the wine to retain its original fruitiness and fresh acidity. Although the oak gives this wine its luxurious texture, the philosophy was to ensure the fruit, acidity and pH drove the wine's flavour, rather than obtaining overt, extracted buttery notes from the oak.

## Tasting Note

A complex, expressive bouquet of citrus and tropical fruits layered with brioche, honey and walnut. The palate is carried through by a distinct minerality and crisp acidity through to a lingering citrus finish.

## Grape

Chardonnay 100%



Winemaker:	Samantha O'Keefe
Region:	Western Cape
Sub region:	Cape South Coast
Country:	South Africa
Alcohol:	13.5%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	2.2
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	5596118A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam