

THE DOME CHARDONNAY 2017


LOURENSFORD
ANNO 1700

THE HARVEST

The preceding two winters to the 2017 harvest has been the driest in recorded history on Lourensford. However, due to enough cold weather during winter the vines did go into proper dormancy with budding that occurred normally. We also experienced one of the coolest and driest summers in history with moderate temperatures and cool nights that resulted in slow and even ripening. With good canopy management and perfect ripening conditions we managed to bring the grapes in at just the desired time. This resulted in refined wines with elegance, good natural acidity with depth and structure.

The harvest dates were 16th February-1st March 2017.

IN THE VINEYARD

Altitude: 200m above sea level, and close to the Lourens River.

Age of vines: 12-16 years

Rootstock: 101-14 Mgt

Clones: CY95, CY548, CY 951

Slopes: Situated on a slight Western facing slope

Row direction: South-West to North-East

Soil type: Tukululo soil

ANALYSIS

Alcohol: 14.0 vol %

pH: 3.36

Total acid: 6.7 g/l

RS: 2.9 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Chardonnay

Wood: 65% of the wine was fermented in stainless steel tanks and moved to barrel halfway through the fermentation process. Of that, 36% went into new Burgundian wine barrels and 29% in 2nd and 3rd fill barrels. The wine spent 8 months on its primary lees with intermitted barrel rolling to stir up the lees and release the manno-proteins in the yeast cells that adds flavour and structure to the final wine. 20% of the wine was fermented with wild yeast from the vineyard and without the addition of any commercial yeast in barrels.

35% of the wine fermented in stainless steel tanks and matured for 10 months on the fine lees in tanks before being blended back with the wood components.

The wine spent 11 months in tank and barrel in total before bottling.

MATURATION POTENTIAL

This vintage can be enjoyed up to 2022 but will reach its best drinking potential towards the end of 2019 and will possibly peak only towards the end of 2020.

TASTING NOTE

Ripe pineapple, melon and orange blossom flavours dominate on the nose, supported by hints of lemon cream, grapefruit and dried apricots. Flavours of white peach, cashew nuts and caramel linger on the pallet. The wine has a brilliant linear acidity and dominant dense core with layered sweetness due to the natural fermentation. The roundness on the pallet and a beautifully integrated texture supported by a creamy finish coats your mouth and make you want to spend more time in the presence of this big wine.

FOOD PAIRING

This powerful wine can be matched up with strongly flavoured food like crayfish or smoked haddock in a creamy, saffron sauce. It is equally good with salmon or crab risottos. Serve chilled but not too cold.



"A magnificent Estate utilising unique technology and reaping the benefits of global expertise and optimal terrior, the wines of Lourensford are becoming well recognised icons of true style and sophistication"