

THE DOME PINOT NOIR 2016


LOURENSFORD
ANNO 1700

THE HARVEST

It was the driest year in 100 years of recorded history as we only received half of the average annual rainfall. This was followed by one of the hottest and driest summers in history. Budding started one week earlier and we did not have severe South Easter winds at the start of summer. This resulted in very good budding and flowering of the vines. The drought and high summer temperatures resulted in much faster ripening and the earliest recorded harvest dates in history on Lourensford as well as the shortest harvest. The vines were generally very healthy, in good balance and harmony and where needed we could water by drip irrigation. The berries in general were smaller and more concentrated. With good canopy management and perfect harvest decisions we managed to bring the grapes in at just the desired time. This resulted in refined wines with elegance and slightly lower than normal alcohols compared to other harvests.

IN THE VINEYARD

Altitude: 150m above sea level, and close to the Lourens River.

Age of vines: 6 years

Rootstock: 101-14 Mgt

Clones: PN777

Slopes: Slight Southern facing slopes and flat areas

Row direction: East-West

ANALYSIS

Alcohol: 14.5 vol %

pH: 3.40

Total acid: 5.1 g/l

RS: 2.8 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Pinot noir

Wood: Wine spent 9 months in 3rd and 4th fill barrels. Only the finest barrels were selected

Bottles produced: 3300

MATURATION POTENTIAL

This vintage can be enjoyed up to 2021 but will reach its best drinking potential towards the end of 2018 and will possibly peak only towards the end of 2019.

TASTING NOTE

The wine is bright ruby-red in colour. Aromas of fresh, ripe cherries with an undertone of well-used leather greet you on the nose. On the pallet the wine has a silken texture and gamey complexity.

FOOD PAIRING

This wine is suitable for pairing with most fish dishes, especially salmon and tuna. The wine can also accompany chicken, duck and venison.

It is best served slightly 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"