

THE DOME PINOT NOIR 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.

IN THE VINEYARD

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

Age of vines: 7 years

Rootstock: 101-14 Mgt

Clones: PN777

Slopes: Slight Southern facing slopes and flat areas

Row direction: East-West

ANALYSIS

Alcohol: 13.5 vol %

pH: 3.58

Total acid: 5.2 g/l

RS: 3.0 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Pinot noir

Wood: Wine spent 13 months in older barrels. Only the finest barrels were selected

Bottles produced: 6700

MATURATION POTENTIAL

This vintage can be enjoyed up to 2022.

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"