

# THE DOME CHARDONNAY 2019

  
**LOURENSFORD**  
ANNO 1700

## THE HARVEST

The 2019 harvest was our most challenging harvest to date. The preceding three year drought has been the driest years in recorded history in the South African Wine producing regions. The effects of which could still be seen in our vineyards during this harvest. Fortunately due our unique topography and we had enough water for all the normal requirements of our vines during and after harvest. Apart from that we also experienced extreme weather conditions with a heat wave towards the end of winter leading to pre-mature budding of the early varieties. We also experienced cool temperatures and higher than normal rainfall during February and early March, putting a lot of pressure on the disease control of the vines. It has been a harvest like no other where we visited all the vineyards at least once or twice a day to monitor the ripeness and determine the perfect harvest window. Due to the weather conditions the crop levels were a little bit less than normal, but our overall quality is deemed very high as much of the loss in overall volume was due to smaller berries and bunches which, conversely, should lead to a greater concentration of flavour and colour in the 2019 wines

## IN THE VINEYARD

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

*Age of vines:* 14-18 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:* Tukululu soil

## ANALYSIS

*Alcohol:* 13.5 vol %

*pH:* 3.4

*Total acid:* 6.4 g/l

*RS:* 2.6 g/l

*Closure:* Hand selected quality cork

## WINE INFORMATION

*Cultivar:* 95% Chardonnay, 5% Viognier

*Wood:* 59% of the wine was fermented in barrels. Of that, 25% was new Burgundian barrels and 34% in 2nd and 3rd fill barrels. The wine spent 8 months on its primary lees with intermittent 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. 10% of the wine was fermented with wild yeast from the vineyard and without the addition of any commercial yeast in barrels.

34% of the wine fermented in stainless steel tanks and matured on the fine lees in tanks before being blended back with the wood components.

The wine spent 8 months in tank and barrel in total before bottling.

## MATURATION POTENTIAL

This vintage will reach its best drinking potential 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"