

THE DOME MERLOT 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: 168m above sea level, and close to the Lourens River.

Age of vines: 15-17 years

Rootstock: 101-14 Mgt

Clones: MO343, MO347

Slopes: Situated on South-West facing slopes

ANALYSIS

Alcohol: 14.5 vol %

pH: 3.39

Total acid: 5.9 g/l

RS: 2.7 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Merlot

Wood: Matured for 17 months in 22 % new French oak barrels. Only the finest barrels were selected.

Bottles produced: 6700

MATURATION POTENTIAL

This vintage can be enjoyed up to 2024.

TASTING NOTE

The wine has a deep, dark colour. Concentrated aromas of ripe cherries as well as mulberry fruit flavours, plums and tobacco leaf greet you on the nose. The attractive fruit flavours from the nose follow through to the complex palate along with olive-like nuances. The wine has a refreshing acidity as well as a lingering length on the finish.

FOOD PAIRING

The Dome Merlot 2017 pairs exceptionally well with substantial foods including grilled or barbequed lamb, beef, kudu, ostrich and springbok.

Serve this wine between 16-18 C for the best results.



"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"