

THE DOME PINOT NOIR 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 to our unique topography 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 premature 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 per 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: 150m above sea level, and close to the Lourens River.

Age of vines: 8 years

Rootstock: 101-14 Mgt

Clones: PN777

Slopes: Slight Southern facing slopes and flat areas

ANALYSIS

Alcohol: 12 vol %

pH: 3.36

Total acid: 5.9 g/l

RS: 2.9 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Pinot noir

Wood: Wine spent 11 months in French oak barrels of which 24% was first fill, and the rest older. Only the finest barrels were selected.

MATURATION POTENTIAL

This vintage can be enjoyed up to 2024.

TASTING NOTE

The wine is crisp and refreshing with red cherry, raspberry and cranberry flavours. The fruity flavours from the nose follow through to the juicy palate. The wine has a refreshing acidity and a savoury elegance on the finish.

FOOD PAIRING

The Dome Pinot Noir 2019 pairs well with most fish dishes, especially salmon and tuna. The wine also pairs well with chicken, duck and venison.

The wine is best served slightly chilled at temperatures between 14 – 16 °C.



“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”