

THE DOME CHARDONNAY 2020


LOURENSFORD
ANNO 1700

THE HARVEST

We experienced an improved 2019 post-harvest period compared to the previous year, resulting in a bigger crop. The leaves fell around the same time or later than usual. Sufficient cold units were accumulated during the winter to break dormancy. With spring came mostly favourable conditions, which contributed to a somewhat earlier but even bud-break. The early growing season will especially be remembered for good, homogenous shoot growth. Summer temperatures were moderate during the ripening period, with the absence of characteristic heat peaks. These conditions bode particularly well for flavour retention in the grapes.

Although the harvesting season commenced approximately two weeks earlier than usual, we will forever remember the 2020 harvest for the unexpected announcement of the COVID-19 lockdown, which was implemented in South Africa from 26 March 2020. This resulted in us finishing the last harvest activities with only 20% of our staff. The 2020 crop will however bring exceptional wines to consumers and will be known as one of our best vintages despite these trying conditions

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: Tukulu soil

ANALYSIS

Alcohol: 14 vol %

pH: 3.51

Total acid: 6.2 g/l

RS: 4.4 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: Chardonnay

Wood: 61.5% of the wine was fermented in barrels of which 20.5% was new Burgundian barrels and 41% 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. 38.5% of the wine fermented in stainless steel tanks and matured for 8 months on the fine lees in tanks before being blended back with the wood components and spent another month together in tank to integrate before bottling. The wine spent 8 months in tank and barrel in total before bottling.

TASTING NOTE

Ripe pineapple, melon and orange blossom flavours dominates on the nose supported by hints of lemon rind and dried apricots. Flavours of white peach, cashew nuts and caramel linger on the palate. The wine has a brilliant linear acidity and dominant dense core with layered sweetness due to the natural fermentation component. The roundness on the palate and a beautifully integrated texture of the oak flavours supported by a creamy finish coats your mouth and make you want to spend more time in the presence of this big and balanced wine.

FOOD PAIRING

The wine can match up to strongly flavoured food such as duck à l'orange and rich sauces, such as a walnut or hollandaise sauce, provided that it is not too lemony. It is particularly good with crayfish thermidor or smoked haddock in a creamy, saffron sauce. It is equally good with salmon (fresh or smoked), scallops, crabs and with fish, seafood or corn chowders enriched with egg yolk and cream. If you're feeling extravagant, try the wondrous combination of a fresh crab or lobster risotto topped with truffle shavings.



"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"