

THE DOME SAUVIGNON BLANC 2021


LOURENSFORD
ANNO 1700

THE HARVEST

The weather was moderate during the post-harvest period, which led to leaves falling later than normal and vines building up good reserves. Winter was colder than the previous season, with much higher rainfall, which replenished water resources and led to sufficient cold accumulation to break dormancy. The cold and wet weather continued into spring, which contributed to homogenous, but delayed bud-break and initial growth. Flowering and set were mostly efficient and even, while shoot and leaf growth picked up the pace by the start of November, which necessitated additional inputs to manage the fast and vigorous growth. Temperatures remained moderate during the summer, which slowed down ripening and resulted in harvest time starting out around two weeks later than normal. There were also almost no characteristic heatwaves, and the lower day and night temperatures throughout the season led to us waiting patiently for grapes to reach optimum ripeness. During the second half of February, we experienced 170mm of rain in 6 days which is very unusual for that time of the year. That put extra pressure on us to keep the late ripening varieties healthy while we patiently waited for them to ripen. The slower ripening and cool conditions however resulted in good colour extraction, low pH levels and high natural acidity, which all point to exceptional quality wines. In general, a smaller crop, but outstanding quality grapes, resulting in great wines with good ageing potential

IN THE VINEYARD

Altitude: 300m above sea level from various locations on Lourensford Wine Estate.

Age of vines: 15 - 20 years

Origin: Helderberg Ward, Stellenbosch

Slopes: North Eastern and flat laying areas

Soil type: Varying soil types including Tukululu, Dundee and Pinedene

ANALYSIS

Alcohol: 14 vol %

pH: 3.29

Total acid: 7.0 g/l

RS: 2.1 g/l

Closure: Quality natural cork closure

WINE INFORMATION

Cultivar: 100% Sauvignon blanc

Wood: 15% of this wine was made from grapes that was frozen for a few weeks and then defrosted, pressed and fermented during the autumn.

30% of the wine moved to an old 600 liter French oak barrels halfway through fermentation and another 10% moved to second fill French oak barrels with Acacia heads and aged for 7 months before it was blended back with the tank fermented components.

MATURATION POTENTIAL

This vintage can be enjoyed up to 2026.

TASTING NOTE

The pungent tropical fruit flavours of ripe figs, Cape gooseberry and passion fruit supported by a fresh crispness along with a mineral character and a complex and long fruity finish on the palate.



"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"