

THE DOME PINOT NOIR 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: 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: 14 vol %

pH: 3.48

Total acid: 5.5 g/l

RS: 3.3 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Pinot noir

Wood: Wine spent 11 months in French oak barrels of which 17% was first fill, and the rest older. Only the finest barrels were selected.

MATURATION POTENTIAL

This vintage can be enjoyed up to 2025.

TASTING NOTE

The wine is crisp and refreshing with flavours of red and black cherry, raspberry, and cranberry. 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 2020 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"