

THE DOME CHARDONNAY 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: 200m above sea level, and close to the Lourens River.

Age of vines: 16-20years

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: Tukululi soil

ANALYSIS

Alcohol: 13.5 vol %

pH: 3.44

Total acid: 6.7 g/l

RS: 2.3 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: Chardonnay

Wood: 52% of the wine was fermented in barrels of which 35% was new Burgundian barrels and 17% in 2nd and 3rd fill barrels and two 2500L Foudre's. 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. 48% 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.

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 pallet. The wine has a brilliant linear acidity and dominant dense core with layered sweetness due to the natural fermentation component. The roundness on the pallet 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 drowsy 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"