

# THE DOME

## CABERNET SAUVIGNON/MERLOT 2019

  
**LOURENSFORD**  
ANNO 1700

### THE HARVEST

The preceding three years has been the driest in recorded history in the South African Wine producing regions. However, the hot, dry weather kept the vineyards largely disease and pest-free and while December and January were hot – hitting 35°C at times – there were no intense heatwaves and the end of the growing season grew cooler, leading to better colour and flavour in later ripening varieties. We experienced thunder storms during the flowering season in November and a severe thunder and hail storm during harvest in February. Thunder and lightning are full of nitrogen, which get deposited in the vines making them lush and green, in turn that helped with the overall state of our vines and ripening in a very difficult and dry season. Due to our unique topography and high rainfall we had enough water for all the normal requirements of our vines during and after harvest. Due to the dry season 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 2018 wines.

### IN THE VINEYARD

*Altitude:* 168-200m above sea level, and close to the Lourens River.

*Age of vines:* 17-18 years

*Rootstock:* 101-14 Mgt

*Clones:* CS46, MO347

*Slopes:* Situated on South-West facing slopes

### ANALYSIS

*Alcohol:* 14 vol %

*pH:* 3.50

*Total acid:* 5.7 g/l

*RS:* 2.9 g/l

*Closure:* Hand selected quality cork

### WINE INFORMATION

*Cultivar:* 53% Cabernet Sauvignon, 47% Merlot

*Wood:* Matured for 18 months in French oak barrels of which 62% was new. Only the finest barrels were selected.

### MATURATION POTENTIAL

This vintage can be enjoyed up to 2026.

### TASTING NOTE

Aromas of blackberry & mulberry greet you on the nose along with cedar wood nuances. The flavours from the nose follow through to the juicy palate along with flavours of cassis. These fresh, fruity flavours will linger on the palate and slowly fade away.

### FOOD PAIRING

The Dome Cabernet Sauvignon/Merlot 2019 pairs exceptionally well with substantial foods including grilled or barbequed lamb, beef, kudu, ostrich and springbok.

Serve between 16 and 18 °C for the best results.



"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"