

THE DOME MERLOT 2019


LOURENSFORD
ANNO 1700

THE HARVEST

The 2019 harvest was our most challenging harvest to date. The preceding three year drought has been the driest years in recorded history in the South African wine producing regions. The effects of which could still be seen in our vineyards during this harvest. Fortunately due to our unique topography we had enough water for all the normal requirements of our vines during and after harvest. Apart from that we also experienced extreme weather conditions with a heat wave towards the end of winter leading to premature budding of the early varieties. We also experienced cool temperatures and higher than normal rainfall during February and early March, putting a lot of pressure on the disease control of the vines. It has been a harvest like no other where we visited all the vineyards at least once or twice per day to monitor the ripeness and determine the perfect harvest window. Due to the weather conditions 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 2019 wines.

IN THE VINEYARD

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

Age of vines: 16-18 years

Rootstock: 101-14 Mgt

Clones: MO343, MO347

Slopes: Situated on South-West facing slopes

ANALYSIS

Alcohol: 14.5 vol %

pH: 3.49

Total acid: 5.8 g/l

RS: 2.7 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Merlot

Wood: Matured for 18 months in 28% new French oak barrels. Only the finest barrels were selected.

MATURATION POTENTIAL

This vintage can be enjoyed up to 2026.

TASTING NOTE

Flavours of red and dark cherries, mulberry fruit and plums greet you on the nose. The attractive fruit flavours from the nose follow through to the complex palate. The wine has a refreshing acidity as well as a lingering length on the finish.

FOOD PAIRING

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

Serve this wine between 16-18 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"