

# THE DOME SHIRAZ 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 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:* 100-200m above sea level

*Age of vines:* 19-20 years

*Rootstock:* 101-14 Mgt

*Clones:* SH09

*Slopes:* Situated on Western facing slopes

## ANALYSIS

*Alcohol:* 14.5 vol %

*pH:* 3.39

*Total acid:* 5.7 g/l

*RS:* 2.1 g/l

*Closure:* Hand selected quality cork

## WINE INFORMATION

*Cultivar:* 100% Shiraz

*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 2028.

## TASTING NOTE

Blackberry fruit and plum aromas with undertones of black pepper spice and violets are supported by refined, soft tannins and a mineral, savoury elegance on the finish..

## FOOD PAIRING

The Dome Shiraz 2021 pairs exceptionally well with substantial foods including grilled or barbecued 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"