

THE DOME CHARDONNAY 2022


LOURENSFORD
ANNO 1700

THE HARVEST

Leaf-fall in autumn occurred at the normal time in May, but due to later rainfall, we planted our cover crops somewhat later than usual. Winter conditions were excellent, characterized by mostly above-average cold units and frequent snow on high-lying areas and we received higher-than-normal rainfall that supplemented groundwater levels. Due to a cool, wet spring, budding was 7 to 14 days later than normal, but consistently good and even. The cool weather also delayed initial shoot growth. Most vines started to catch up by flowering time, which occurred about 5 days later than usual. Set occurred at a good tempo and was mostly even. Shoots and leaves started to grow vigorously as temperatures increased in December. This necessitated additional canopy management actions such as leaf removal, tipping and topping. As temperatures remained moderate throughout the rest of the season, vineyards took their time to reach optimum ripeness and harvest was delayed by 14 to 21 days. This resulted in striking colour and flavour development in the grapes, thanks to a cooler season that slowed down ripening and provided the opportunity for these components to develop optimally, resulting in excellent wines

IN THE VINEYARD

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

Age of vines: 17-21 years

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: Tukululo soil

ANALYSIS

Alcohol: 14.5 vol %

pH: 3.58

Total acid: 6.2 g/l

RS: 3.4 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: Chardonnay

Wood: 60% of the wine was fermented in barrels of which 16% was new Burgundian barrels and 45% 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.

40% 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 palate 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 wondrous 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"