

THE DOME CHENIN BLANC 2023

THE HARVEST

The 2022/2023 season began with mild and dry conditions which had a crucial impact on grape quantity and quality. Drier conditions limited berry mass and subsequently yields, but also ensured outstanding quality. The cool ripening period aided early cultivars, and high-quality wines were prepared during this time. Late cultivars, which had to wait until after the rains to go to the cellar, presented us with various challenges. Despite these challenges, vineyards that were well managed handled the unfavourable conditions well and produced high-quality grapes.

The harvest dates were 1 – 19 February 2023.

ANALYSIS

Alcohol: 13 vol %

pH: 3.42

Total acid: 6.3g/l

RS: 2.2 g/l

Closure: Quality natural cork closure

WINE INFORMATION

Cultivar: 100% Chenin blanc

Wood: 54% of this wine was fermented and aged in old 300L wine barrels for up to 11 months before blended back with the unwooded components that was fermented and aged in stainless steel tanks. 13% was new oak, 40% older oak and 6% terracotta amphora.

MATURATION POTENTIAL

This vintage can be enjoyed now, but with careful cellaring it should be able to age gracefully for the next 10 years.

TASTING NOTE

The wine has a distinctive yellow apple, white peach and pineapple core, alongside notes of green melon and limes. The wine is thus bursting with fresh fruit flavours. The wine has a zesty citrus flavour lingering on the palate, with a lively crisp mineral and textured finish.

FOOD PAIRING

It is a refreshingly versatile and complex tapas style wine that can be served with salads, plainly grilled fish, especially the milder freshwater species (such as trout and tilapia), with shellfish, and with stuffed baby marrows (courgettes).


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