

THE DOME SAUVIGNON BLANC 2023


LOURENSFORD
ANNO 1700

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 17th February – 3rd March 2023.

IN THE VINEYARD

Altitude: 300m above sea level from various locations on Lourensford Wine Estate.

Age of vines: 17 years

Origin: Helderberg Ward, Stellenbosch

Slopes: North Eastern and flat laying areas

Soil type: Varying soil types including Tukul, Dundee and Pinedene

ANALYSIS

Alcohol: 14 vol %

pH: 3.39

Total acid: 6.3 g/l

RS: 2.6 g/l

Closure: Quality natural cork closure

WINE INFORMATION

Cultivar: 100% Sauvignon blanc

Wood: 25% of this wine was made from grapes that was frozen for a few weeks and then defrosted, pressed, and fermented during autumn. 11% of the wine moved to an old 600-litre and 27% moved to old 300-litre French oak barrels halfway through fermentation and aged for 11 months before it was blended back with the tank fermented components. 5.5% of the wine went through spontaneous fermentation on top of some rocks (the terroir) from the vineyard and in a special fermentation egg designed according to the golden ratio that allows for a very smooth circulation of the yeast and guarantees both a gentle and complete fermentation. 49% was fermented and aged in stainless steel before it was blended back with the wood and components.

TASTING NOTE

The pungent tropical fruit flavours of ripe figs, Cape gooseberry and passion fruit supported by a fresh crispness along with a mineral character and a complex and long fruity finish on the palate.

FOOD PAIRING

It is a refreshingly versatile and complex tapas style wine that will also go with fresh green salads with tomatoes and feta cheese, gazpacho and seafood or to be enjoyed outdoors with your favourite picnic. It is best served ice cold.



“A magnificent Estate utilising unique technology and reaping the benefits of global expertise and optimal terroir, the wines of Lourensford are becoming well recognised icons of true style and sophistication”