

THE DOME CHARDONNAY 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

IN THE VINEYARD

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

Age of vines: 18-22 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: Tukulul soil

ANALYSIS

Alcohol: 14 vol %

pH: 3.46

Total acid: 6.4 g/l

RS: 4.9 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: Chardonnay

Wood: 61% of the wine was fermented in barrels of which 18% was new Burgundian barrels and 43% in 2nd and 3rd fill barrels and two 2500L Foudre's. The wine spent 11 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. 39% of the wine fermented in stainless steel tanks and matured for 11 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 palate. 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"