

THE DOME CABERNET SAUVIGNON 2022


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: 200m above sea level

Age of vines: 21 years

Rootstock: 101-14 Mgt

Clones: CS46

ANALYSIS

Alcohol: 14.5 vol %

pH: 3.47

Total acid: 5.9 g/l

RS: 3.0 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Cabernet Sauvignon

Wood: 100% wooded, matured for 19 months in 300 L French oak barrels of which 54 % were new barrels and 46 % older barrels

MATURATION POTENTIAL

This vintage can be enjoyed up to 2029, but will reach its best drinking potential towards the end of 2026 and with optimum cellaring only peak towards the end of 2027

TASTING NOTE

Blackberry fruit aromas with undertones of dark chocolate and cassis are supported by a firm and elegant tannin structure with a sumptuous mouthfeel and lingering minerality on the finish. The flavours from the nose follow through to the juicy palate.

FOOD PAIRING

The Dome Cabernet Sauvignon 2022 pairs exceptionally well with substantial foods including grilled or barbecued lamb, beef, kudu, ostrich and springbok.



"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"