

THE DOME PINOT NOIR 2023


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: 150m above sea level

Age of vines: 11 years

Rootstock: 101-14 Mgt

Clones: PN115

Slopes: Situated on West facing slopes

ANALYSIS

Alcohol: 13 vol %

pH: 3.44

Total acid: 5.3 g/l

RS: 2.6 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Pinot noir

Wood: 100% wooded, matured for 11 months in French oak barrels of which 22% were new barrels and the rest older barrels

Bottles produced: 3466

MATURATION POTENTIAL

This vintage can be enjoyed up to 2028.

TASTING NOTE

There are flavours of dark cherry and raspberry with hints of spice. The fruity flavours from the nose follow through to the juicy palate. The wine has a refreshing acidity and a mineral finesse on the finish.

FOOD PAIRING

The Dome Pinot Noir 2023 pairs well with most fish dishes, especially salmon and tuna. The wine also pairs well with chicken, duck and venison.



“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”