

THE DOME ROSE 2024

THE SEASON

The 2024 season will be remembered for significant rainfall at the start of the season, but little-to-no rainfall from the end of September to mid-February. Coupled with warm summer temperatures, these conditions accelerated ripening of early cultivars, which led to lighter yields for early cultivars and, in certain cases, less available irrigation water. The dry conditions, however, produced grapes of excellent quality. Superb wines for the 2024 vintage are anticipated.

The harvest dates were January – March 2024.

IN THE VINEYARD

Altitude: 100-150m above sea level, and close to the Lourens River.

Age of vines: 17 years

Origin: Cape Coast

Slopes: Situated on the valley floor

Row direction: East to West

Soil type: Varying soil types including high potential soil of Sweetwater and Tukulú.

ANALYSIS

Alcohol: 12.5 vol %

pH: 3.18

Total acid: 7.0 g/l

RS: 2.7 g/l

WINE INFORMATION

Cultivar: 69% Shiraz, 31% Merlot

Wood: No wood treatment

MATURATION POTENTIAL

This vintage will reach its best drinking potential towards the end of 2027.

TASTING NOTE

Strawberry, rose petal and watermelon on the nose that leads to flavours of grapefruit and pineapple with a touch of lemon zest that lingers on a flinty and textured finish.

FOOD PAIRING

It is a perfect wine for picnics and light lunches. The wine is easygoing and will pair well with slightly creamy food with a touch of saltiness added. It pairs well with a carbonara or mussel broth served with fondant potatoes and grilled line fish. The wine is best friends with a smoked trout pâté and likes to flirt with an in-season strawberry. It will also pair well with lemon-thyme roast chicken or grilled trout or salmon. It is also a perfect partner for creamy seafood 'potjies', salads and summery meals or picnics.

Best served ice cold.


LOURENSFORD
ANNO 1700



"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"