

THE DOME CHARDONNAY 2025

THE HARVEST

The 2025 harvest will be remembered for several key factors: the dry and warm autumn, record rainfall in July, delayed onset of winter, and dry conditions during the harvest. If the 2025 vintage meets expectations, it will likely be attributed to the cool, favourable weather during the summer – particularly in January – and the moderate temperatures that were approximately 2°C cooler than average.

IN THE VINEYARD

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

Age of vines: 20-24 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: Tukulu soil

ANALYSIS

Alcohol: 13.5 vol %

pH: 3.49

Total acid: 6.1 g/l

RS: 2.5g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Chardonnay

Wood: 60% of the wine was fermented in barrels of which 12% was new Burgundian barrels and 50% in 2nd and 3rd fill barrels and a 2500L Foudre. 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. 40% of the wine fermented in stainless steel tanks and matured on 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 pallet. The wine has a brilliant linear acidity and dominant dense core with layered sweetness due to the natural fermentation component. The roundness on the pallet 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.


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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"