

The Dome Chardonnay 2019

Ripe pineapple, melon and orange blossom flavours dominates on the nose, supported by hints of lemon and cream, grapefruit 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. The roundness on the pallet and a beautiful integrated texture supported by a creamy finish coats your mouth and make you want to spend more time in the presence of this big wine.

This powerful wine can be matched up with strongly flavoured food like crayfish or smoked haddock in a creamy, saffron sauce. It is equally good with salmon or crab risottos. Serve chilled but not too cold.

variety : Chardonnay | 95% Chardonnay, 5% Viognier

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.6 g/l pH : 3.4 ta : 6.4 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : This vintage will reach its best drinking potential towards the end of 2020.

A magnificent Estate utilizing unique technology and reaping the benefits of global expertise and optimal terroir, the wines of Lourensford are becoming well-recognized icons of true style and sophistication.

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

Age of vines: 14-18 Years

Rootstock: 101-14 Mgt

Clones: CY95, CY548, CY951

Row direction: South-West to North-East

Soil type: Tukululi soil

about the harvest:

The 2019 harvest was our most challenging harvest to date. The preceding three years drought has been the driest years in recorded history in the South African Wine producing regions. The effects of which could still be seen in our vineyards during the harvest. Fortunately due to our unique topography and we had enough water for all the normal requirements of our vines during and after harvest. Apart from that we also experience extreme weather conditions with a heatwave towards the end of winter leading to pre-mature budding of the early varieties.

We also experienced cool temperatures and higher than normal rainfall during February and early March, putting a lot of pressure on the disease control of the vines. It has been a harvest like no other where we visited all the vineyards at least once or twice a day to monitor the ripeness and determine the perfect harvest window. Due to the weather conditions, the crop levels were a little bit less than normal, but overall quality is deemed very high as much of the loss in overall volume was due to smaller berries and bunches which, conversely, should lead to a greater concentration of flavour and colour in the 2019 wines.

in the cellar :

Wood: 59% of the wine was fermented in barrels. Of that, 25% was new Burgundian barrels and 34% in 2nd and 3rd fill barrels. The wine spent 8 months on its primary lees with intermittent barrel rolling to stir up the lees and release the mannoproteins in the yeast cells that adds flavour and structure to the final wine. 10% of the wine was fermented with wild yeast from the vineyard and without the addition of any commercial yeast in barrels.



34% of the wine fermented in stainless steel tanks and matured on the lees in tanks before being blended back with the wood components. The wine spent 8 months in tank and barrel in total before bottling