

The Dome Pinot noir 2018

The wine is brightly ruby-red in colour. Aromas of fresh, ripe cherries with an undertone of well-used leather greet you on the nose. On the pallet, the wine has a silken texture and gamey complexity.

This wine is suitable for pairing with most fish dishes, especially salmon and tuna.

It is best served slightly chilled, but not too cold.

variety : Pinot Noir | 100% Pinot noir

winery : Lourensford Wine Estate

winemaker : Morne McGear

wine of origin :

analysis : alc : 13.5 % vol rs : 3.0 g/l pH : 3.58 ta : 5.3 g/l

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

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

ageing : This vintage can be enjoyed up to 2023.

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

Age of vines: 8 Years

Rootstock: 101-14 Mgt

Clones: PN777

Slopes: Slight Southern facing slopes and flat areas

Row direction: East-west

about the harvest:

The preceding three years has been the driest in recorded history in the South African Wine producing regions. However, the hot, dry weather kept the vineyards largely disease and pest-free and while December and January were hot - hitting 35 °C at times - there were no intense heatwaves and the end of the growing season grew cooler, leading to better colour and flavour in later ripening varieties (especially reds). We experienced thunderstorms during the flowering season in November and a severe thunder and hail storm during harvest in February.

Thunder and lightning are full of nitrogen, which get deposited in the vines making them lush and green, in turn, that helped with the overall state of our vines and ripening in a very difficult and dry season. Due to our unique topography and high rainfall we had enough water for all the normal requirements of our vines during and after harvest. Due to the dry season the crop levels were a little bit less than normal, but our 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 2018 wines.

in the cellar : Wood: Wine spent 11 months in French oak barrels of which 12% first fill, 6% second fill and the rest older. Only the finest barrels were selected.

