LABORIE
Jean Taillefert 2011

WINE OF ORIGIN
Western Cape

VINEYARDS
32% Paarl, 17% Western Cape, 15% Banhoek, 15% Darling, 10% Elgin, 10% Bottelary, 1% Swartland.

VINTAGE CONDITIONS
The 2011 harvest in the Western Cape was warmer and dryer than normal, resulting in lower yields, smaller bunches and consequently riper flavours. These seasonal conditions produced sound, fully ripe and healthy grapes, with resultant wines rich, soft and generous in flavour.

MATURATION
The wine was matured in 85% French and 15% American oak barrels for 18 months. A combination of 300L and 500L barrels were used. A 60% portion of the barrels were first fill.

TOTAL PRODUCTION
16 500 bottles

BOTTLING DATE
November 2012

WINE DESCRIPTION
This delicately structured wine shows white pepper, red berries and spicy notes on the nose. These lifted fruit aromas are complimented by dark eucalyptus, subtle cedar and almond flavours on the palate. The lovely fine, powdery tannins result in a silky smooth wine with a soft, lingering finish.

SERVING SUGGESTION
Grilled meat or vegetable dishes, richly flavoured meats or wild game are ideal culinary partners to this wine although it is just as fine when savoured by itself.

CELLARING POTENTIAL
The wine is ready to be enjoyed now. It will mature well over the next eight years too.

ALCOHOL: 14.41 % v/v
pH: 3.48
Total acidity: 5.95 g/l
Residual sugar: 2.70 g/l

Analysis

PREVIOUS AWARDS FOR THE JEAN TAILLEFERT:
• Top 10 - Lexus Shiraz Challenge 2011
• Gold – Mundus Vini Award 2011
• Gold – International Wine & Spirits Competition 2011
• Winner – Paarl Shiraz Challenge 2010
• Gold - Mundus Vini Award 2008

For more information, please visit: www.laboriewines.co.za

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