



LABORIE

la grande vie

MÉTHODE CAP CLASSIQUE BLANC DE BLANCS 2011



WINE OF ORIGIN

Western Cape

VARIETALS

100% Chardonnay

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.

WINE DESCRIPTION

This complex and indulgent MCC shows aromas of green apple and citrus. Hints of lime are accompanied by aromas of toasted bread and hazelnut. The palate is creamy, round and textured with an explosive acidity and lasting, elegant finish.

WINEMAKING

The grapes were hand harvested into bins in the cool of the morning. They were then whole-bunch pressed and only free-run juice was used for the final blend. A selected yeast strain was used for primary fermentation. A 50% portion of the Chardonnay was allowed to undergo malolactic fermentation. The wine was blended and bottled, and underwent a secondary fermentation in the bottle. This was followed by bottle maturation of approximately 36 months. Only then was it disgorged, corked and labelled.

MATURATION

This MCC was matured on lees, in bottle, for approximately 36 months.

SERVING SUGGESTION

Enjoy this bubbly well chilled and on its own, or with oysters, sushi and other delicate seafood dishes.

WINE ANALYSIS

Alcohol: 12.44 % v/v
pH: 3.08
Total acidity: 7.41 g/l
Residual sugar: 7.7 g/l

