



LABORIE

la grande vie

MÉTHODE CAP CLASSIQUE ROSÉ



WINE OF ORIGIN

Western Cape

VARIETALS

Pinot noir, Chardonnay

VINTAGE CONDITIONS

Rain during the growing season caused vigorous growth and high disease pressure with colder spring temperatures and late flowering. Cooler conditions in early summer led to the harvest commencing late by up to two weeks on early cultivars. Ensuing warmer temperatures however brought the vintage back on schedule, followed by some cold spells that resulted in a longer ripening period.

WINE DESCRIPTION

This pale blush MCC shows prominent aromas of red berries, flambéed plum and pomegranate with undertones of oyster shell on the nose. The palate is seductively fresh and persistent with a lingering aftertaste of honey cake and sliced grapefruit. The mousse is fine and soft, leaving the taste buds with a tantalized sensation.

MATURATION

This MCC was matured on lees, in bottle, for 18 months.

SERVING SUGGESTION

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

CELLARING POTENTIAL

Enjoy now or cellar for up to four years.

WINE ANALYSIS

Alcohol: 12.53 % v/v

pH: 3.18

Total acidity: 6.89 g/l

Residual sugar: 7.5 g/l



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