



LABORIE

la grande vie

CHARDONNAY 2020



WINE OF ORIGIN

Western Cape

VINTAGE CONDITIONS

The 2020 vintage was characterized by generally favourable conditions, improved winter rainfall preceding the growing season and generally mild conditions. This resulted in improved crops in particular in the coastal areas or Swartland, Wellington, Paarl and Stellenbosch. The vintage period was lower in disease pressure than the 2019 vintage but some rainfall during vintage did require careful management. The spring period was unusually warm prompting early bud break and accelerated early growth while, the summer through vintage was mild in terms of temperature with fewer peaks or periods of high temperature. This resulted in an early vintage start and a compressed February finishing earlier than in recent years. Wines show great retention of freshness and flavour with good tannin development and aging potential. We are hugely excited about the quality of the 2020 Vintage.

WINE DESCRIPTION

This elegant Chardonnay has orange and pineapple aromas with undertones of lime and floral notes. The palate is fresh and delicate with a well-rounded texture and a vibrant, lengthy finish.

MATURATION

A 100% of the wine was matured for four months in French oak.

SERVING SUGGESTION

This wine can be enjoyed on its own or paired with among others, simple preparations of salmon, chicken, pork, pasta in a creamy sauce or cheese-based salads.

CELLARING POTENTIAL

This wine can be enjoyed immediately or cellared for up to 24 months from vintage.

WINE ANALYSIS

Alcohol: 13.45 % v/v
pH: 3.25
Total acidity: 6.33 g/l
Residual sugar: 3.62 g/l

