



LABORIE

la grande vie

MÉTHODE CAP CLASSIQUE BLANC DE BLANCS 2014



WINE OF ORIGIN

Western Cape

VARIETALS

100% Chardonnay

VINTAGE CONDITIONS

The 2014 vintage was challenging, but has produced beautiful results. Rain during the growing season and in early January caused both vigorous growth and high disease pressure. Cooler conditions in early summer led to the harvest commencing late by up to two weeks on early cultivars. Warmer conditions in February brought the vintage back on schedule while revealing another product of the rains - a larger crop in coastal regions. Temperatures in March cooled as expected, but rain stalled ripening in late cultivars such as Cabernet Sauvignon and Shiraz. Harvest was delayed in some areas until mid-April. White varietals look fantastic, in particular Sauvignon Blanc. Reds are also looking great, especially in Darling, Swartland, Wellington and Paarl. This is a vintage for Petit Verdot, but expect generosity and style from Shiraz and Cabernet Sauvignon too. Overall the quality is better than 2013 and developing well in the cellar.

WINE DESCRIPTION

This complex and indulgent MCC shows rich secondary aromas with orange blossom and lemon zest on the nose. On the palate there are hints of lime, accompanied by aromas of toasted bread and macadamias. The mousse is fine, elegant and ensures a rich, creamy and textured palate 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 20% portion of the Chardonnay was allowed to undergo malolactic fermentation. The wine was blended, bottled and underwent a secondary fermentation in the bottle. This was followed by bottle maturation of approximately 36 months. Only then it was 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: 12.2 % v/v
pH: 3.21
Total acidity: 7.06 g/l
Residual sugar: 7.3 g/l



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