



LABORIE

la grande vie

MÉTHODE CAP CLASSIQUE LE GRAND NECTAR



WINE OF ORIGIN

Western Cape

VARIETALS

61% Chardonnay, 31% Pinot Noir, 8% Pinotage

VINTAGE CONDITIONS

Ahead of this challenging vintage, winter brought enough cold to break dormancy although drought conditions persisted. It was the third year in a row without groundwater recharge. The cool weather continued into spring and delayed bud break, which occurred without incident. Cooler nights and days with higher than long-term rainfall kept vine development on track. October and November saw higher rainfall, but not enough to make up the deficit while Southeaster winds during flowering had a variety of impacts. December and January were significantly warmer. Harvest also began five days later and was defined by small berries, low yields and big concentration. Despite the rollercoaster ride, harvest's near-perfect timing produced great, elegant wines with full ripeness

WINE DESCRIPTION

This pale straw-coloured MCC shows a vibrant intensity, yet remains elegant and fine in style. On the nose it shows prominent flavours of apple, orange blossom and nougat. The palate shows flavours of pear, creaminess, and hints of red berries with a sweet, but balanced taste that lingers - all perfectly integrated for pure enjoyment.

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 10% 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 24 months. Only then was it disgorged, corked and labelled.

MATURATION

This Méthode Cap Classique (MCC) was matured on lees, in bottle, for approximately 24 months.

SERVING SUGGESTION

Enjoy this bubbly well chilled and on its own or with delicately flavoured food, particularly seafood dishes and entrées.

WINE ANALYSIS

Alcohol: 11.85 % v/v
pH: 3.15
Total acidity: 6.8 g/l
Residual sugar: 40.0 g/l



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