



LABORIE

la grande vie

PINEAU DE LABORIE



WINE OF ORIGIN

Western Cape

VINTAGE CONDITIONS

Regular, small rains in spring and cool to moderate temperatures provided for timeous vine development. Bud break and spring growth were even, assisted by early leaf breaks and green bunch harvesting. Moderate conditions sped development and ensured outstanding vine health. An early harvest sparked by December to January warmth, drought and lighter yields, ran until March. The result: wine of fabulous quality.

WINE DESCRIPTION

This magnificent fortified wine displays upfront aromas of rose petals, fresh cherries, plums and nougat. The intense concentration and good palate weight are well integrated with the light tannin structure and a juicy, elegant finish.

WINE MAKING

Grapes were harvested at 26.8°balling. The juice was fermented down to the desired sugar level of 16°balling. At this point the wine was fortified with a special blend of Pinotage grape distillate.

SERVING SUGGESTION

Savour this wine on its own, with desserts or as an after-dinner drink. It is best when served slightly chilled.

WINE ANALYSIS

Alcohol: 17.36 % v/v
pH: 3.50
Total acidity: 5.05 g/l
Residual sugar: 123.87 g/l



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