



LABORIE

La Grande Vie

CHENIN BLANC 2023



WINE OF ORIGIN

Western Cape

VINTAGE CONDITIONS

Water is the key feature of this vintage. Its lack to begin with and its abundance at the end with a few key cameo performances in between. Simply put we began this vintage with a very dry winter indeed. Our winter rains are the main source of moisture for our soils in the Western Cape and particularly in the Coastal regions. Our soils are consequently the biggest (most important) reservoir of moisture for our vineyards in these regions. With winter rainfall between 50% and 60% of long-term averages, dropping below the drought years of 2017/2018 in some places. Spring and summer rainfall were not enough to make up for the shortfall until early December when a cloudburst of thundershowers (and some hail) brought great relief. The rains caused increased disease pressure, but was managed well. What was becoming clear in January was a seriously smaller grape crop lead by smaller berries in particular. The smallest crop in 19 years. Cooler early season conditions led to great concentration of aromatics and structure further strengthened but smaller berry size. Early, light and brisk was the harvesting period until late February and early March where unseasonal rainfall slowed things down considerably for the last portion of the vintage.

WINE DESCRIPTION

This lively and fresh Chenin blanc shows prominent flavours of guava, mango and passion fruit with underlying hints of oak. On the palate, the wine is concentrated and round with flavours of white peach, lime and citrus. Its linear acidity enhances the wine's freshness and enduring finish.

MATURATION

A 23% portion of the wine was matured in oak for three months

SERVING SUGGESTION

Enjoy this wine on its own, with salads, fresh seafood and dishes with chicken or duck.

CELLARING POTENTIAL

Drink the wine now, or cellar for up to 20 months..

WINE ANALYSIS

Alcohol: 13.79 % v/v
pH: 3.42
Total acidity: 6.18 g/l
Residual sugar: 3.77g/l