



LABORIE

La Grande Vie

MERLOT 2022



WINE OF ORIGIN

Western Cape

VINTAGE CONDITIONS

The run up to vintage was characterised by a good "typical" Cape winter with loads of cold unit accumulation and good rains over days that really did much to replenish the subsoil water tables and flush built up salts after the years of drought. The winter ran a little long and delayed budbreak too. Budbreak was even, if a little late and cool. Spring remained cool and saw numerous rainfall events that added disease pressure as well as compressing canopy work schedules like shoot thinning, wire lifting and leaf breaking. Cool summer conditions continued into January when vintage began later than usual. Vintage characterised by alternating hot and cool conditions with small rainfall events throughout. A season where picking decisions and pH management in the winery were important.

WINE DESCRIPTION

This vibrant Merlot shows fruity aromas of plum. The palate is well structured following through with cherry notes on the pallet.

MATURATION

This wine was oak matured for 10 to 12 months.

SERVING SUGGESTION

Enjoy the wine on its own, with pasta dishes that have a tomato-based sauce, roasted duck or chicken, or grilled steak.

CELLARING POTENTIAL

This wine can be savoured now or cellared for up to 4 years from vintage.

WINE ANALYSIS

Alcohol: 14.79 % v/v
pH: 3.57
Total acidity: 5.93 g/l
Residual sugar: 2.46 g/l