



LABORIE

La Grande Vie

SAUVIGNON 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, particularly in the Coastal region. 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, which 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 layered Sauvignon Blanc shows prominent aromas of passionfruit, cut grass and asparagus. The flavours on the palate follows through with a mouth full of fresh, citrus and zesty aftertaste.

MATURATION

None

SERVING SUGGESTION

Savor this wine as a standalone delight or alongside a diverse selection of salads, white meat delicacies, and the freshest seafood. For the ultimate experience, make sure to serve it nicely chilled.

CELLARING POTENTIAL

Enjoy now or cellar for 20 months from vintage date.

WINE ANALYSIS

Alcohol: 13.05 % v/v
pH: 3.40
Total acidity: 6.36 g/l
Residual sugar: 4.78 g/l