



LABORIE

la grande vie

CHARDONNAY 2018



WINE OF ORIGIN

Western Cape

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 than 2017. 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 elegant Chardonnay has upfront litchi, lemon zest and pineapple aromas with undertones of raw almonds and green apple. The palate is fresh and delicate with a rich texture and a vibrant, lengthy finish.

MATURATION

A 40% portion of the wine was matured for four months in French oak.

SERVING SUGGESTION

This wine can be enjoyed on its own or paired with among others, simple preparations of salmon, chicken, pork, pasta in a creamy sauce or cheese-based salads.

CELLARING POTENTIAL

This wine can be enjoyed immediately or cellared for up to 24 months from vintage.

WINE ANALYSIS

Alcohol: 13.50 % v/v
pH: 3.32
Total acidity: 6.53 g/l
Residual sugar: 3.5 g/l

