



LABORIE

la grande vie

MERLOT / CABERNET SAUVIGNON 2017



WINE OF ORIGIN

Western Cape

VINTAGE CONDITIONS

Winter 2016 provided sufficient cold and higher rainfall for a great start to this vintage. Regular, small rains in spring and cool to moderate temperatures provided conditions for good, early season cane and canopy development. Bud break was even as was spring growth, but flowering was not – usually due to weather. Early leaf breaks directly after flowering allowed sunlight to even out the vintage, as did early green harvesting of retarded bunches. Growth and development sped up in moderate conditions that ensured outstanding vine health. Warmth from late December to January, drought and lighter yields, meant another record early start to harvest that ran until early March. In spite of shifts in variety harvest order, wine quality looks fabulous.

VARIETALS

55% Merlot, 45% Cabernet Sauvignon

WINE DESCRIPTION

This wine is smooth, elegant and juicy. It has aromas of raspberry, black olive, crushed herbs and cigar box. The prominent tannin structure carries hints of sweet, cedary oak on the palate that flows seamlessly into a fresh, lingering finish.

MATURATION

This wine was oak matured for 10 to 12 months.

SERVING SUGGESTION

Enjoy this wine on its own or with a variety of roasted meat dishes, barbeques or pasta with a tomato-based sauce.

CELLARING POTENTIAL

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

WINE ANALYSIS

Alcohol: 14.37 % v/v
pH: 3.46
Total acidity: 6.16 g/l
Residual sugar: 4.0 g/l

