



LABORIE

MÉTHODE CAP CLASSIQUE BRUT



WINE OF ORIGIN

Western Cape

VARIETALS

Chardonnay, Pinot Noir

VINTAGE CONDITIONS

Rain during the growing season caused vigorous growth and high disease pressure with colder spring temperatures and late flowering. Cooler conditions in early summer led to the harvest commencing late by up to two weeks on early cultivars. Ensuing warmer temperatures however brought the vintage back on schedule, followed by some cold spells that resulted in a longer ripening period.

WINE DESCRIPTION

This pale straw-coloured MCC shows a vibrant intensity, yet remains elegant and fine in style. On the nose it shows orange blossom, Golden Delicious apples, lime and sherbet with hints of yeastiness and brioche. The palate is creamy with a fine, textured mousse and lingering, crisp finish - all perfectly integrated for pure enjoyment.

WINEMAKING

The grapes were hand harvested into bins in the cool of the morning. They were then whole-bunch pressed and only free-run juice was used for the final blend. A selected yeast strain was used for primary fermentation. A 30% portion of the Chardonnay was allowed to undergo malolactic fermentation. The wine was blended and bottled, and underwent a secondary fermentation in the bottle. This was followed by bottle maturation of approximately 24 months. Only then was it disgorged, corked and labelled.

MATURATION

This Méthode Cap Classique (MCC) was matured on lees, in bottle, for approximately 24 months.

SERVING SUGGESTION

Enjoy this bubbly well chilled and on its own or with delicately flavoured food, particularly seafood dishes and entrées.

WINE ANALYSIS

Alcohol: 12.03 % v/v • pH: 3.14
Total acidity: 7.68 g/l • Residual sugar: 7.0 g/l

GREEN ACCREDITATION

