



LABORIE

la grande vie

SAUVIGNON BLANC 2018



WINE OF ORIGIN

Western Cape

VINTAGE CONDITIONS

Ahead of this challenging vintage, winter brought enough cold to break dormancy although drought conditions persisted. Cool spring weather delayed bud break, but higher rainfall through October and November kept vine development on track. Southeaster winds picked up during flowering with varying impacts. December and January were warmer than 2017 and harvest started later. Defined by small berries, low yields and big concentration, 2018 produced great, elegant wines with full ripeness.

WINE DESCRIPTION

This layered Sauvignon blanc shows prominent aromas of granadilla, cut grass and tropical fruit, with hints of lime and minerality. The fresh and zesty palate is well balanced with a linear acidity and fruity finish.

SERVING SUGGESTION

Enjoy this wine on its own or with a variety of salads, white meat dishes and fresh seafood. Sauvignon blanc is generally best enjoyed when it is chilled.

CELLARING POTENTIAL

Enjoy now or cellar for 20 months from vintage date.

WINE ANALYSIS

Alcohol: 13.12 % v/v
pH: 3.18
Total acidity: 7.08 g/l
Residual sugar: 3.5 g/l

