

Laborie Chardonnay 2005

The wine is medium to full bodied, with hints of citrus, tropical fruit and a hint of butterscotch. It has a creamy aftertaste with a subtle crispness. The wood adds complexity.

variety : Chardonnay | 100% Chardonnay

winery : Laborie Wines

winemaker :

wine of origin : Coastal

analysis : alc : 13.74 % vol rs : 2.7 g/l pH : 3.5 ta : 5.52 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle

ageing : The wine has a maturation potential of eight years.

in the vineyard : Climate: Wet winters and warm summers, tempered by cool ocean breezes from over the mountain.

Soil: Weathered granite and clovelly from Paarl Mountain.

about the harvest: Grapes were harvested at optimum sugar level of 22.8° Balling.

in the cellar : 30% was fermented in 300 litre French oak barrels for six months and blended with 70% tank fermented wine.

