

Laborie Chardonnay 2007 (tank sample)

An unwooded Sauvignon Blanc with cool climate characteristics and mineral undertones.

Serve chilled on its own or with light fish and chicken dishes as well as salads.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker :

wine of origin :

analysis :

type : White

pack : Bottle

in the vineyard : South Africa's vineyards are mostly situated in the Western Cape near the coast. This is the southernmost region of the African continent, and has a Mediterranean type climate and diverse soils perfectly suited to quality grape production.

Severe warm weather experienced during January resulted in a earlier than usual start to the harvest. These conditions lasted well into the second week of February and lead to rapidly rising sugar levels. From February 8 temperatures declined and subsequently the sugars dropped and harvesting of white and red grapes slowed considerably. Due to the cooler conditions sugar levels increased very slowly whilst grape flavours developed noticeably. The ripening conditions were close to perfect for the tail-end of the crop.

about the harvest: Harvesting took place from 22 January till 13 February.

in the cellar : Grapes were harvested at optimal ripeness. They were crushed and then 24 hours skin contact with the juice was allowed. The juice was then fermented with selected yeast and the wine was left on the lees for a short period to give extra complexity.