

Laborie Chardonnay 2007

This full bodied wine has upfront citrus and tropical aromas, complimented by well integrated toast and vanilla flavours.

Serve with a variety of fish dishes as well as creamy pasta dishes. Serve well chilled.

variety : Chardonnay | 100% Chardonnay

winery : Laborie Wines

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 13.76 % vol rs : 2.45 g/l pH : 3.36 ta : 5.48 g/l

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

pack : Bottle **closure :** Cork

ageing : The wine will mature well in 1 - 2 years.

in the vineyard :

Climate: 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 area: 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.

about the harvest: Grapes were harvested at optimal ripeness.

Harvest date: middle February to middle March

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

