

La Bri Chardonnay 2007

This wine shows an abundance of floral notes, ripe apples, limes and guavas which follow through onto the palate. Charming lemon and lime fruit on the palate, balancing crisp acidity, integrated oak and a clean mineral finish.

Flower on label: *Clivia miniata* (Clivia)

variety : Chardonnay | 100% Chardonnay

winery : La Bri

winemaker : Jocelyn Wilson

wine of origin : Franschhoek

analysis : alc : 14 % vol rs : 3.7 g/l pH : 3.36 ta : 6.8 g/l va : 0.46 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

about the harvest: The grapes were harvested in February at 23.5° B.

in the cellar : After harvesting the grapes were whole bunch pressed and handled oxidatively. After settling in tank overnight, the wine was racked off its gross lees into barrel where a third was fermented wild and two thirds were inoculated with 2 different yeast strains. After fermentation the wine was left on its fine lees for about two months and then left to mature in barrel (100% French oak) for 12 months. The new wood component is 33%.

