

Laborie Chardonnay 2008

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 : 14.20 % vol rs : 2.16 g/l pH : 3.54 ta : 5.77 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 :

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

Vintage conditions: Slow ripening conditions resulted in a later than usual start to the 2008 harvest. The cool and wet conditions during the 2007 winter period resulted in small berries with concentrated flavours. Slow ripening ensured slow sugar and phenolic development creating high expectations of the 2008 harvest.

about the harvest:

Harvest date: middle February to middle March

Grapes were harvested at optimal ripeness.

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

