

La Bri Chardonnay 2008

Sold Out!

New vintage release March 2010

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 : 13.4 % vol rs : 2.5 g/l pH : 3.34 ta : 5.8 g/l va : 0.50 g/l

type : White style : Dry wooded

pack : Bottle closure : Cork

about the harvest: The grapes were harvested in February at 22.7° 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%.

Each of our wines is linked to a specific flower - the characteristics of the wine are symbolized by that particular flower on the label.

Chardonnay: *Clivia miniata*

Clivia - after the Duchess of Northumberland, Lady Charlotte Clive who first cultivated and flowered the type specimen in England. The world's love affair with South Africa's clivia began in the 1800's when specimens were sent back to England. In Victorian times this beautiful plant was very popular for indoor use in England and Europe. The discovery of the yellow flowered *Clivia miniata* (*C. miniata* var. *citrina*) in the late 1800's fuelled an interest which still persists today. The bright yellow colour of the Clivia is synonymous with a lively Chardonnay that has wonderful floral notes on the nose.

