

## Laborie MCC Rosé 2009

This light salmon pink sparkling wine has upfront green apple, strawberry, Turkish delight and almond. The palate is creamy and smooth with a perfect balance between fruit, lees characters and acidity. The wine is crisp and refreshing for pure enjoyment.

A new addition into the Laborie MCC range, this Rose is a harmony of flavours and represents perfection in the glass, and compliments the Brut and the Blanc de blanc's in the MCC range.

Produced in very limited quantities, the Laborie Rose demonstrates all the qualities of the best bottle fermented Rose's from around the world, and represents the gravelly soils and terroir from our Western Cape vineyard.

Salmon pink in colour with a fine constant bead, give rise to a complex bouquet of delicate cherry and strawberry with fresh toasty and yeasty characters. In the mouth the wine is rich with a textured velvety mousse with subtle strawberry and a delicate balanced autolysis. The mid palate is soft and persistent finishing with a clean racy acidity.

Serving suggestion: Serve well chilled. Enjoy on its own or with oysters, delicate seafood dishes and salads.

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**variety** : Pinot Noir | 100% Pinot Noir

**winery** : Laborie Wines

**winemaker** : The Wine Making Team

**wine of origin** : Western Cape

**analysis** : alc : 12.5 % vol rs : 9.8 g/l pH : 3.06 ta : 7.0 g/l

**type** : Rose **style** : Dry **taste** : Fruity **wooded**

**pack** : Bottle **closure** : Cork

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**ageing** : Maturation: 18 - 20 months in bottle.

Cellaring potential: Can be cellared for up to 6 years.

**in the vineyard** : The grapes were from vines in the Paarl region, planted on Oak leaf and Clovelly soils. These clay soils retain moisture and buffers the vines during the hot periods of day. Vines are trellised to ensure correct canopy management practices were maintained.

A mild spring and early summer combined with low disease pressure set the stage for a promising season and resulted in healthy grape vines. The ripening period was characterized by intermittent periods of warm and cool weather. Characteristic wines showing typical varietal and seasonal expression were crafted, showing superior balance and vibrant fruit.

**about the harvest**: Hand harvested into bins, in the cool of the morning.

Harvest date: Mid January

Yield: 10 - 13t/ha.

**in the cellar** : Whole bunch pressed and only free run juice was used for final blend. Selected yeast were used for primary fermentation. The wine underwent malolactic fermentation, 3% was matured in barrel. It was bottled at a cool temperature to enhance varietal characteristics.

The wine was then bottle matured after this period it was degorged and corked and labeled.

Total production: 10 000 liters

Degorgement date: 19 January 2010