wine.co.za
easiest way to buy wine

Laibach Chenin Blanc 2013

Lovely fresh colour. An explosion of pineapple on the nose, Granny Smith apple and some white peach evident. The palate is fresh and complex with good structure and a juicy, yet soft acidity.

A summer wine for everyday drinking but with enough body to complement seafood and poultry dishes. Enjoy!



variety : Chenin Blanc | 100% Chenin Blanc
winery : Ladybird Vineyards
winemaker : Francois van Zyl
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 1.6 g/l **pH :** 3.26 **ta :** 6.6 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **closure :** Screwcap

in the vineyard : Back by popular demand. After not releasing a Laibach 2012 Chenin Blanc, we are very excited to release the 2013. This wine has been one of the Laibach stalwarts for many years. We use since 2001 the same block of grapes for this wine. Old bush vine Chenin Blanc, with no irrigation and with a natural very low crop. Actually the block is so old I do not think we can find out which clone was planted and if it was actually 100% Chenin Blanc. This all adds up to something quit special in our range.

about the harvest: All the grapes are handpicked.

in the cellar : We do some whole bunch pressing for freshness, but we also allow some overnight skin contact for some structure and mouth feel. Over the years we have started to work more oxidative therefore enhancing the age worthiness of this wine. Settling is done with the use of enzymes. We do not allow the juice to become too clear and like during the last few years, to have a bit more “dirt” before fermentation in the juice. After 24 – 30 hours settling the juice is racked and inoculated with a selected neutral yeast strain. Fermentation is done a little warmer than in the past to add some texture and we try to keep it around 18 – 20 degrees. The wine is left on the sediment 2 – 3 months after fermentation after which it is filtered and bottled under screw cap.