

Laborie Limited Collection Chardonnay 2013

This elegant and refreshing wine has an abundance of citrus, peach, melon and grapefruit aromas on the nose. The bouquet is complimented by well integrated cedery oak nuances. The textured palate of nutty and biscuit flavours, is crowned by a soft, integrated and persistent acidity.

Enjoy on its own or with creamy pastas, a variety of delicate seafood or light chicken dishes.

variety : Chardonnay | 100% Chardonnay

winery : Laborie Wines

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 13.45 % vol rs : 2.72 g/l pH : 3.18 ta : 7.11 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

2017 SAWi Awards - Grand Gold

ageing : It can be consumed now, but has cellaring potential of three to five years.

in the vineyard :

about the harvest:

in the cellar : The juice was fermented with a combination of indigenous and commercial yeast strains. Only partial (10%) malolactic fermentation was allowed to preserve maximum varietal and fruit expression. The wine was left on extended lees contact for 90 days after fermentation and stirred regularly during this period. There after it was racked and placed back into barrel for maturation for another five months. A 20% portion of tank fermented Chardonnay was added to the blend to enhance freshness, minerality and overall complexity. The wine aged for nine months in French oak barrels.

