

Laborie Méthode Cap Classique Blanc de Blancs 2010

This complex and indulgent MCC shows clarity of fruit on the nose. Hints of lime are accompanied by aromas of toasted bread and hazelnut. The palate is creamy, round and textured with an explosive acidity and lasting, elegant finish.

Served well chilled, this wine can be enjoyed on its own or with oysters, delicate seafood dishes and salads.

variety : Chardonnay | 100% Chardonnay

winery : Laborie Wines

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 12.49 % vol rs : 7.5 g/l pH : 3.2 ta : 6.45 g/l

type : Cap_Classique **style** : Off Dry

pack : Bottle **size** : 0 **closure** : Cork

2015 Sommelier Wine Awards - Silver

2014 Amorim MCC Challenge - Trophy for Best Vintage Blanc de Blancs

2013 The Michelangelo International Wine Awards - Gold

ageing : The wine can be cellared for 5 - 7 years from vintage.

about the harvest : The fruit was hand harvested into bins in the cool of the morning.

in the cellar : The grapes were whole bunch pressed and only free run juice was used for the final blend. Selected yeasts were used for primary fermentation and the wine underwent malolactic fermentation of which 5% was done in barrel. It was bottle fermented at a cool temperature to enhance the varietal characteristics. The wine was matured on the lees for 36 months before disgorgement.

