wine.co.za
easiest way to buy wine

Laborie Méthode Cap Classique Brut 2010

This pale straw coloured Methode Cap Classique shows a vibrant intensity, yet remains elegant and fine in style. On the nose it shows slight perfume and berry aromas with hints of subtle yeastiness and brioche. The palate is balanced, with a fine, textured mousse and lingering, crisp finish - all perfectly integrated for pure enjoyment.

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

variety : Chardonnay | 50% Chardonnay, 50% Pinot Noir
winery : Laborie Wines
winemaker : The Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 12.32 % vol **rs :** 6.81 g/l **pH :** 3.19 **ta :** 6.15 g/l
type : Cap_Classique **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork

2013 Amorim MCC Challenge - Gold

ageing : The wine can be cellared for 4 - 6 years from vintage.

about the harvest: Grapes were hand harvested into bins in the cool of the morning.

in the cellar : Bunches were hand sorted and pressed whole; only free run juice was used for the final blend. Selected yeasts were used for primary fermentation and 8% of the wine was fermented in barrel. To maximize freshness, none of the base wines underwent malolactic fermentation. The wine was matured on the lees for 24 months before disgorgement.

Laborie Wines
Paarl
021 807 3390
www.laboriewines.co.za

LABORIE
To good friends, to good wine