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Laborie Méthode Cap Classique Rosé 2010

This dark salmon pink MCC shows lifted floral, strawberry and violets, with undertones of Turkish delight and red apple on the nose. The palate is elegant, lively and vibrant with a fine 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 : 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 :** Off Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : The wine can be cellared for 3 – 5 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 yeast was used for primary fermentation and the wine underwent malolactic fermentation. It was bottle fermented at a cool temperature to enhance the varietal characteristics. The wine was left on the lees for 24 months before disgorgement.

Laborie Wines

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