

Laborie Chardonnay 2014

This elegant Chardonnay has upfront litchi, lemon and lime aromas, complimented by raw almonds and zesty citrus undertones. The palate is fresh and delicate with a creamy texture and a vibrant, lengthy finish.

This wine can be enjoyed on its own or paired with among others, simple salmon preparations, chicken, pork, pasta in a creamy sauce or cheese-based salads.

variety : Chardonnay | 100% Chardonnay

winery : Laborie Wines

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 13.74 % vol rs : 2.80 g/l pH : 3.33 ta : 6.1 g/l

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

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

ageing : This wine can be enjoyed immediately or cellared for up to 24 months from vintage.

in the vineyard : The winter preceding the 2014 vintage was cold and wet, which ensured replenished soil moisture and spring temperatures that were colder than the long-term average. This led to sluggish initial growth and ultimately, late flowering. The 2014 vintage was challenging - rain during the growing season and early January caused both vigorous growth and high disease pressure. Cooler early summer conditions lead to the harvest commencing late by up to two weeks on early cultivars. Conditions in February were warmer than the longer-term and brought the vintage back on schedule while revealing another product of the rain - a larger crop in the coastal regions. Temperatures in March cooled as expected, but rain stalled ripening in late cultivars such as Cabernet Sauvignon and Shiraz. Harvest was delayed in some areas until mid-April. Overall, the quality is better than 2013 and developing well in the cellar.

in the cellar : A 40% portion of the wine was matured for four months in French oak.

