

Laborie Méthode Cap Classique Rosé 2011

This pale blush MCC shows upfront strawberry, flambéed plum and wild cherry aromas with undertones of oyster shell on the nose. The palate is seductively fresh and persistent with a lingering aftertaste of honey cake and sliced grapefruit. The mousse is fine and soft, leaving the taste buds with a tantalized sensation.

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

variety : Pinot Noir | 55% Pinot noir, 45% Chardonnay

winery : Laborie Wines

winemaker : The Wine Making Team

wine of origin : Western Cape

analysis : alc : 12.28 % vol rs : 10.0 g/l pH : 3.15 ta : 7.1 g/l

type : Cap_Classique **style** : Off Dry **taste** : Fruity **wooded**

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

ageing : The wine can be cellared for 3 – 5 years from vintage.

in the vineyard : The 2011 harvest in the Western Cape was warmer and dryer than normal, resulting in lower yields, smaller bunches and consequently riper flavours. These seasonal conditions produced sound, fully ripe and healthy grapes with resultant wines rich, soft and generous in flavour.

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

in the cellar :

They were then whole-bunch pressed and only free run juice was used for final blend. Select yeast was used for primary fermentation. A 20% portion of the Chardonnay was also put through malolactic fermentation. The wine was blended and bottled where it then underwent the iconic MCC fermentation. This was followed by bottle maturation of approximately 24 months, and only then was it disgorged, corked and labelled.

This MCC was matured on lees, in bottle, for 24 months.



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