

Laborie Chardonnay / Pinot Noir 2014

This tantalizing, straw colored white blend shows upfront peach, litchi and floral aromas with hints of melon, orange peel and ginger. The palate is creamy and delicate with a racy and refreshing finish that lingers.

This wine can be enjoyed on its own or paired with among others, simple sushi preparations, chicken, creamy soft brie or Mediterranean cuisine.

variety : Chardonnay | 60% Chardonnay, 40% Pinot Noir

winery : Laborie Wines

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 12.83 % vol rs : 4.5 g/l pH : 3.32 ta : 5.85 g/l va : 0.26 g/l

type : White **style :** Dry **body :** Light

pack : Bottle **size :** 0 **closure :** Screwcap

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.

