

Laborie Chardonnay / Pinot Noir 2016

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 : 14.24 % vol rs : 3.5 g/l pH : 3.19 ta : 6.34 g/l

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

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

ageing : Drink the wine now, or cellar for up to 20 months.

in the vineyard : The winter preceding the 2015 vintage was characterized by maximum hours in the optimal range. Bud break was 10 days early. Spring to November was warm on average, but the entire growing season and most of harvest experienced cool evenings. This was fantastic for both flavour development as well as prominence of phenols like tannin and colour, which accompanied bright fruit and perfect acidity in the final result. December had warm days and unusually cool evenings, but it also very dry with the Cape forgoing the usual December and January rains. The moisture constraint in the root zone activated hormonal responses in the vines that sped up ripening even further while ensuring great concentration. Cool evenings meant the vines recovered from the heat of the day and delicate aromatics were preserved. The surprise harvest saw everyone stretched to the limit. Nonetheless, care was taken with each parcel of fruit and the Laborie team met the challenge with aplomb.

