

Laborie Chardonnay 2017

This elegant Chardonnay has upfront litchi, lemon zest and pineapple aromas with undertones of raw almonds and green apple. The palate is fresh and delicate with a rich texture and a vibrant, lengthy finish.

This wine can be enjoyed on its own or paired with among others, simple preparations of salmon, 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 : 14.02 % vol rs : 3.5 g/l pH : 3.34 ta : 6.21 g/l

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

pack : Bottle **size :** 750ml **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 2016 vintage was cold enough to ensure good rest, it broke under far drier conditions than normal. Bud break was generally even and on schedule, with the exception of Sauvignon Blanc. Heat spiked in October and while gentle breezes favoured good set, some varieties remained inconsistent - even within the same bunch or cluster. The significantly smaller harvest coupled with the dry conditions induced earlier ripening. Late December and early January brought the heat with a six-week period where temperatures regularly rose above 35°C. Reds look very good whereas whites were challenging due to lower acids, but the winemaking team were up to the challenge and produced a solid performance.

in the cellar :

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

