

Laborie Méthode Cap Classique Brut NV

This pale straw coloured Methode Cap Classique shows a vibrant intensity, yet remains elegant and fine in style. On the nose it shows slight perfume and berry aromas with hints of subtle yeastiness and brioche. The palate is balanced, with a fine, textured mousse and lingering, crisp finish - all perfectly integrated for pure enjoyment.

Enjoy this bubbly well chilled and on its own or with delicately flavoured food, particularly seafood dishes and entrées.

variety : Chardonnay | Chardonnay, Pinot Noir

winery : Laborie Wines

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 12.03 % vol rs : 7.0 g/l pH : 3.14 ta : 7.68 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

2021 SA Sparkling Championships - Double Gold

2020 Veritas Awards - Double Gold

ageing : The wine can be cellared for 4 - 6 years from vintage.

about the harvest: 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 the final blend. A selected yeast strain was used for primary fermentation. A 30% portion of the Chardonnay was allowed to undergo malolactic fermentation. The wine was blended and bottled, and underwent a secondary fermentation in the bottle. This was followed by bottle maturation of approximately 24 months. Only then was it disgorged, corked and labelled.

