

## Laborie Méthode Cap Classique Rosé NV

This pale blush MCC shows prominent aromas of red berries, flambéed plum and pomegranate 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.

Enjoy this bubbly well chilled, on its own or with delicate seafood dishes and entrées.

**variety :** Pinot Noir | Pinot noir; Chardonnay

**winery :** Laborie Wines

**winemaker :** The Wine Making Team

**wine of origin :** Western Cape

**analysis :** alc : 12.53 % vol   rs : 7.5 g/l   pH : 3.18   ta : 6.89 g/l

**type :** Cap\_Classique   **style :** Off Dry   **body :** Light   **taste :** Fruity

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

2021 Veritas Awards - Gold

SA Sparkling Championships 2021 - Double Gold

**ageing :** Enjoy now or cellar for up to four years.

**in the vineyard :** The 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.



### Laborie Wines

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**LABORIE**

*To good friends, to good wine*