

Laborie Chenin Blanc 2018

This lively and fresh Chenin blanc shows prominent aromas of green apple, tropical fruit and litchi with underlying hints of oak and almonds. On the palate, the wine is concentrated and round with nuances of kumquat and guava. Its linear acidity enhances the wine's freshness and enduring nish.

Enjoy this wine on its own, with salads, fresh seafood and dishes with chicken or duck.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Laborie Wines

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 13.97 % vol rs : 4.0 g/l pH : 3.22 ta : 6.54 g/l

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

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

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

in the vineyard : Ahead of this challenging vintage, winter brought enough cold to break dormancy although drought conditions persisted. It was the third year in a row without groundwater recharge. The cool weather continued into spring and delayed bud break, which occurred without incident. Cooler nights and days with higher than long-term rainfall kept vine development on track. October and November saw higher rainfall, but not enough to make up the deficit while Southeaster winds during flowering had a variety of impacts. December and January were significantly warmer than 2017. Harvest also began five days later and was defined by small berries, low yields and big concentration. Despite the rollercoaster ride, harvest's near-perfect timing produced great, elegant wines with full ripeness.

in the cellar : A 25% portion of the wine was matured in oak for three months

