

Laibach Chardonnay/Sauvignon Blanc 1998

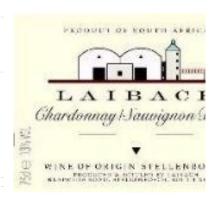
It has a delicious fresh citrus nose to a zippy Caribbean fruit palate. The Chardonnay contributes to the fullness and body of this wine, while the Sauvignon Blanc makes sure that it has a fresh, crisp finish, thanks to the acidity. It is an extremely easy drinking wine and most appealing for any occasion.

variety: Chardonnay | Blendwinery: Ladybird Vineyardswinemaker: Stefan Dorstwine of origin: Stellenbosch

analysis: alc:13,0 % vol rs:3,7 g/l pH:3,42 ta:6,4 g/l

in the cellar: Varietal: 70% Chardonnay, 30% Sauvignon Blanc

The grapes for this wine were selected carefully by hand, crushed and their juice vinified gently to protect the fruit character. The skins were left over night for skin contact, after which it was fermented for four weeks at a temperature of 14 \hat{A}° Celsius in stainless steel. No wood. The wine was bottled in June.



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