

Laborie Méthode Cap Classique Blanc de Blancs 2014

This complex and indulgent MCC shows rich secondary aromas with orange blossom and lemon zest on the nose. On the palate there are hints of lime, accompanied by aromas of toasted bread and macadamias. The mousse is fine, elegant and ensures a rich, creamy and textured palate with an explosive acidity and lasting, elegant finish.

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

variety : Chardonnay | 100% Chardonnay

winery : Laborie Wines

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 12.2 % vol rs : 7.3 g/l pH : 3.21 ta : 7.06 g/l

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

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

2019 Amorim Cap Classique Challenge - Gold

2015 Sommelier Wine Awards - Silver

2014 Amorim MCC Challenge - Trophy for Best Vintage Blanc de Blancs

2013 The Michelangelo International Wine Awards - Gold

Veritas Awards 2020 - Gold

ageing : The wine can be cellared for 5 - 7 years from vintage.

about the harvest : The grapes were hand harvested into bins in the cool of the morning.

in the cellar : The grapes were whole bunch pressed and only free run juice was used for the final blend. A Selected yeast was used for primary fermentation. A 20% portion of the Chardonnay was allowed to undergo malolactic fermentation. The wine was blended, bottled and underwent a secondary fermentation in the bottle. This was followed by bottle maturation of approximately 36 months. Only then it was disgorged, corked and labelled.

