

Laborie Chenin Blanc 2021

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 : 13.20 % vol rs : 4.0 g/l pH : 3.28 ta : 6.60 g/l

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

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

2021 Michelangelo International Wine & Spirits Awards - Gold

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

in the vineyard : Winter 2020 delivered good rainfall and cold that saw us returning to long term averages and the end of the drought that had tested all in the Western Cape for the last 5 years. Spring 2020 was defined by later bud break and particularly cool and wet conditions. Variable bud break was observed on a number of varieties. Flowering 2020 saw a continuation of this trend of cooler weather, intermittent rainfall and overcast conditions with lots of wind. The increased rainfall also brought significant disease pressure to most areas, in particular Downey Mildew.

Summer has been a far cooler affair that we have been used to with particularly cool nights. This is per se a very good indicator of a quality vintage. We received only one or two warm days that were immediately followed by a cool spell all the way into late January. Harvest began on 21st January, 14 days later than last year and finished on the 7th of April.

in the cellar : A 45% portion of the wine was matured in oak for three months

