

## Laborie MCC Le Grand Nectar

This pale straw-coloured CC shows a vibrant intensity, yet remains elegant and fine in style. On the nose it shows prominent flavours of apple, orange blossom and nougat.

The palate shows flavours of pear, creaminess, hints of red berries with a sweet, but balanced taste that lingers - all perfectly integrated for pure enjoyment.

Enjoy this bubbly well chilled and on its own or with delicately flavoured food, particularly seafood dishes and entrées.

**variety** : Chardonnay | 61% Chardonnay, 31% Pinot Noir, 8% Pinotage

**winery** : Laborie Wines

**winemaker** : The Winemaking Team

**wine of origin** : Western Cape

**analysis** : alc : 11.85 % vol    rs : 40.0 g/l    pH : 3.15    ta : 6.8 g/l

**type** : White    **style** : Semi Sweet    **body** : Soft    **taste** : Fruity

**pack** : Bottle    **size** : 0    **closure** : Cork

**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.

**about the harvest**: 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** : The grapes were hand harvested into bins in the cool of the morning. They were then whole-bunch pressed and only free-run juice was used for the final blend. A selected yeast strain was used for primary fermentation. A 10% portion of the Chardonnay was allowed to undergo malolactic fermentation. The wine was blended and bottled, and underwent a secondary fermentation in the bottle. This was followed by bottle maturation of approximately 24 months. Only then was it disgorged, corked and labelled.

