

Laborie Méthode Cap Classique Brut 2017

This pale straw coloured Methode Cap Classique shows a vibrant intensity, yet remains elegant and fine in style. On the nose it shows slight perfume and berry aromas with hints of subtle yeastiness and brioche. The palate is balanced, with a fine, textured mousse and lingering, crisp finish - 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 | 67% Chardonnay, 33% Pinot Noir

winery : Laborie Wines

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 12.0 % vol rs : 8.0 g/l pH : 3.08 ta : 7.3 g/l

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

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

in the vineyard : The winter preceding the 2016 vintage was cold enough to ensure good rest, it broke under far drier conditions than normal. Bud break was generally even and on schedule, with the exception of Sauvignon Blanc. Heat spiked in October and while gentle breezes favoured good set, some varieties remained inconsistent - even within the same bunch or cluster. The significantly smaller harvest coupled with the dry conditions induced earlier ripening. Late December and early January brought the heat with a six-week period where temperatures regularly rose above 35°C. Reds look very good whereas whites were challenging due to lower acids, but the winemaking team were up to the challenge and produced a solid performance.

about the harvest: 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.

