

Laborie Méthode Cap Classique Rosé 2017

This elegant salmon pink CC shows prominent aromas of fresh red berries, Turkish delight and floral notes. The palate is seductively fresh with lingering notes of creaminess, honey cake and hints of citrus. The mousse is fine and soft.

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

variety : Pinot Noir | 53% Pinot noir, 36% Chardonnay, 11% Pinotage

winery : Laborie Wines

winemaker : The Wine Making Team

wine of origin : Western Cape

analysis : alc : 12.0 % vol rs : 7.0 g/l pH : 3.07 ta : 7.5 g/l

type : Cap_Classique **style :** Off 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.

in the cellar : The wine was blended and bottled, and underwent a secondary fermentation in the bottle. This was followed by bottle maturation of approximately 18 months. Only then was it disgorged, corked and labelled.

