

## Laborie Méthode Cap Classique Rosé 2018

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 | 60.7% Pinot noir, 34.1% Chardonnay, 5.2% Pinotage

**winery** : Laborie Wines

**winemaker** : The Wine Making Team

**wine of origin** : Western Cape

**analysis** : alc : 11.87 % vol rs : 7.42 g/l pH : 3.01 ta : 7.29 g/l

**type** : Cap\_Classique **style** : Off Dry **body** : Light **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 than 2017.

**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 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.

