

Laborie Chardonnay 2021

This elegant Chardonnay has upfront litchi, lemon zest and pineapple aromas with undertones of raw almonds and green apple. The palate is fresh and delicate with a rich texture and a vibrant, lengthy finish.

This wine can be enjoyed on its own or paired with among others, simple preparations of salmon, chicken, pork, pasta in a creamy sauce or cheese-based salads.

variety : Chardonnay | 100% Chardonnay

winery : Laborie Wines

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 13.50 % vol rs : 3.5 g/l pH : 3.32 ta : 6.53 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : This wine can be enjoyed immediately or cellared for up to 24 months from vintage.

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. 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 :

A 40% portion of the wine was matured for four months in French oak.

