

Laborie Méthode Cap Classique Blanc de Blancs 2017

This rich and complex Cap Classique shows aromas of green apple and citrus, as well as toasted bread and hazelnut. The palate is creamy and round with some cleansing acidity and an elegant finish.

Enjoy this bubbly well chilled with oysters, sushi, and other delicate seafood dishes.

variety : Chardonnay | 100% Chardonnay

winery : Laborie Wines

winemaker : The winemaking team

wine of origin : Western Cape

analysis : alc : 12.2 % vol rs : 7.3 g/l pH : 3.26 ta : 6.46 g/l

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

pack : Bottle **size** : 750ml **closure** : Cork

2023 Amorim Cap Classique Challenge - Best Overall Cap Classique

2023 Veritas Awards - Double Gold

2023 Investec Trophy Wine Show - Best Cap Classique

2023 IWSC - Silver

2022 Wine Merchant Top 100 Awards - Best Value Sparkling

ageing : The wine can be cellared for 5-7 years from vintage.

about the harvest: The grapes were hand harvested into bins in the cool of the morning.

in the cellar : The grapes were whole bunch pressed and only free run juice was used for the final blend. A Selected yeast was used for primary fermentation. A portion of the Chardonnay was allowed to undergo malolactic fermentation. The wine was blended, bottled and underwent a secondary fermentation in the bottle. This was followed by bottle maturation of approximately 36 months. Only then it was disgorged, corked and labelled.

