

Laborie Méthode Cap Classique Blanc de Blancs 2018

This complex Cap Classique shows rich secondary aromas with Nougat, citrus, creaminess and nuttiness on the nose. On the palate there are hints of lime, accompanied by aromas of toasted bread. The mousse is fine, elegant and ensures a rich, creamy and textured palate with an explosive acidity and lasting, 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 : 12.1 % vol rs : 6.63 g/l pH : 3.12 ta : 7.36 g/l

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

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

2024 The World's Finest Glass of Bubbly Awards - Gold

2024 Decanter Awards - Silver

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

about the harvest: Harvest 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 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.

