

Laborie Chardonnay 2023

This elegant Chardonnay has apple and pineapple aromas with hints of pear. The palate is fresh, with creamy and citrus flavours following through with a delicate and well-rounded oak 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, cheesy pizza, or cheese-based salads.

variety : Chardonnay | 100% Chardonnay

winery : Laborie Wines

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 14.65 % vol rs : 3.06 g/l pH : 3.64 ta : 6.35 g/l

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

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

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

about the harvest: Water is the key feature of the 2023 vintage. Its lack to begin with and its abundance at the end with a few key cameo performances in between.

Simply put we began this vintage with a very dry winter indeed. Our winter rains are the main source of moisture for our soils in the Western Cape and particularly in the Coastal regions. Our soils are consequently the biggest (most important) reservoir of moisture for our vineyards in these regions. With winter rainfall between 50% and 60% of long-term averages, dropping below the drought years of 2017/2018 in some places.

Spring and summer rainfall were not enough to make up for the shortfall until early December when a cloudburst of thundershowers (and some hail) brought great relief. The rains caused increased disease pressure, but was managed well. What was becoming clear in January was a seriously smaller grape crop lead by smaller berries in particular. The smallest crop in 19 years. Cooler early season conditions led to great concentration of aromatics and structure further strengthened but smaller berry size.

Early, light and brisk was the harvesting period until late February and early March where unseasonal rainfall slowed things down considerably for the last portion of the vintage.

in the cellar :

The Chardonnay wine was matured for four months in French oak.

