

Laborie Chardonnay 2001

The wine is medium to full bodied, with hints of citrus, tropical fruit and a bit of butterscotch. It has a creamy aftertaste with a subtle crispness. The wood adds complexity.

variety : Chardonnay | Chardonnay

winery : Laborie Wines

winemaker : Gideon Theron

wine of origin : Paarl

analysis : alc : 13.41 % vol rs : 2.86 g/l pH : 3.45 ta : 5.62 g/l
wooded

ageing : The wine has a maturation potential of eight years.

in the vineyard : Climate: Wet winters and warm summers, tempered by cool ocean breezes from over the mountain.

Soil: Weathered granite and clovelly from Paarl Mountain.

about the harvest: Grapes were harvested at optimum sugar of 22.8° Balling.

in the cellar : 60% was fermented in 300 litre French oak barrels for three months and blended with 40% tank fermented wine.

