

Laibach First Release 1997

This fresh, crisp light wine was made to complete our "some what" serious range with an easy drinking everyday wine, which still lived up to the quality of the rest of the wines.

The Chenin was used as the base of the wine; the Chardonnay added some complexity, while the Sauvignon Blanc added to the freshness and the gripping, crispy finish. This wine is best suited for any occasion.

variety : Chenin Blanc | 55% Chenin Blanc, 25% Chardonnay, 20% Sauvignon Blanc

winery : Laibach Organic Wines

winemaker : Stefan Dorst

wine of origin : Stellenbosch

analysis : alc : 12.0 % vol rs : 4.2 g/l pH : 3.52 ta : 8.0 g/l

in the cellar : Varietal: 55% Chenin Blanc, 25% Chardonnay, 20% Sauvignon Blanc

The grapes were carefully picked and selected by hand. After the berries were crushed the juice was gently vinified and fermented at cool temperatures to protect all three individual cultivators fruit character. The final blend was made before bottling. The wine had no oak maturation.

