

Laibach Chardonnay 1998

Part of the juice was fermented gently in 100% new French oak and the rest was fermented in stainless steel. This was done to ensure that the wine and wood is well integrated. The wine has extremely rich in flavour, which is complemented by the touch of wood. After fermentation was completed the wine was age in the same barrels for a period of 6months. MLF in barrel added to the richness and fullness of this wine. The final blend was made just before bottling.

variety : Chardonnay | Chardonnay

winery : Ladybird Vineyards

winemaker : Stefan Dorst

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 6.5 g/l pH : 3.42 ta : 6.3 g/l



in the cellar : Strong but not overwhelming oak character thanks to the possibility of blending the partly fermented juice in oak and the partly fermented juice in stainless steel. It is very complex with an intense mouthfeel. This wine is comple-mented with the intense tropical and hints of lemon and lime flavours.