

Laborie Chardonnay 2003

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

variety : Chardonnay | 100% Chardonnay

winery : Laborie Wines

winemaker :

wine of origin :

analysis : alc : 14.0 % vol rs : 2.8 g/l pH : 3.4 ta : 5.6 g/l

type : White **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 level 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.

