



LABORIE

La Grande Vie

PINEAU DE LABORIE 2021



WINE OF ORIGIN

Western Cape

VINTAGE CONDITIONS

Winter 2020 delivered good rainfall and cold that saw us returning to long term averages and the end of the drought that had tested all in the Western Cape for the last 5 years. Spring 2020 was defined by later bud break and particularly cool and wet conditions. Variable bud break was observed on a number of varieties. Flowering 2020 saw a continuation of this trend of cooler weather, intermittent rainfall and overcast conditions with lots of wind. The increased rainfall also brought significant disease pressure to most areas, in particular Downey Mildew. Summer has been a far cooler affair that we have been used to with particularly cool nights. This is per se a very good indicator of a quality vintage. We received only one or two warm days that were immediately followed by a cool spell all the way into late January. Harvest began on 21st January, 14 days later than last year and finished on the 7th of April.

WINE DESCRIPTION

This magnificent fortified wine displays upfront aromas of rose petals, fresh cherries, plums and nougat. The intense concentration and good palate weight are well integrated with the light tannin structure and a juicy, elegant finish.

WINEMAKING

Grapes were harvested at 26.8° balling. The juice was fermented down to the desired sugar level of 16° balling. At this point the wine was fortified with a special blend of Pinotage grape distillate.

MATURATION

None

SERVING SUGGESTION

Savour this wine on its own, with desserts or as an after-dinner drink. It is best when served slightly chilled.

WINE ANALYSIS

Alcohol: 17.23 % v/v
pH: 3.44
Total acidity: 4.67 g/l
Residual sugar: 125.57 g/l