



LABORIE

La Grande Vie

ROSÉ 2022



WINE OF ORIGIN

Western Cape

**VINTAGE
CONDITIONS**

The run up to vintage was characterised by a good “typical” Cape winter with loads of cold unit accumulation and good rains over days that really did much to replenish the subsoil water tables and flush built up salts after the years of drought. The winter ran a little long and delayed budbreak too. Budbreak was even, if a little late and cool. Spring remained cool and saw numerous rainfall events that added disease pressure as well as compressing canopy work schedules like shoot thinning, wire lifting and leaf breaking. Cool summer conditions continued into January when vintage began later than usual. Vintage characterised by alternating hot and cool conditions with small rainfall events throughout. A season where picking decisions and ph management in the winery were important.

COMPONENTS

27% Mourvedre, 19% Cabernet Sauvignon, 14% Pinotage, 14% Shiraz, 14% Grenache Noir, 5% Carignan, 4% Cinsault, 3% Viognier.

**WINE
DESCRIPTION**

This salmon-pink wine shows prominent aromas of citrus, floral and hints of Turkish delight. On the palate it shows hints of grapefruit, minerality and a touch of lime, along with a seductively fresh lasting finish.

MATURATION

None

**SERVING
SUGGESTION**

This wine can be enjoyed at any occasion, on its own or with a variety of tapas, pan seared salmon, Mediterranean grilled vegetables or platters and sweet pastries.

**CELLARING
POTENTIAL**

Enjoy this wine while it is young. It can however, be cellared for up to 18 months from vintage.

WINE ANALYSIS

Alcohol: 13.15 % v/v
pH: 3.24
Total acidity: 5.73 g/l
Residual sugar: 4.40 g/l