



# LABORIE

*La Grande Vie*

## MERLOT 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 vibrant Merlot shows aromas of blackcurrant, plum & raspberry. The palate is well-weighted with grippy tannins and a fragrant, elegant finish.

### MATURATION

This wine was oak matured for eight to ten months.

### SERVING SUGGESTION

Enjoy the wine on its own, with pasta dishes that have a tomato-based sauce, roasted duck or chicken, or grilled steak.

### CELLARING POTENTIAL

This wine can be savoured now or cellared for up to 4 years from vintage.

### WINE ANALYSIS

Alcohol: 14.39 % v/v  
pH: 3.46  
Total acidity: 6.32 g/l  
Residual sugar: 5.61 g/l