



LABORIE

La Grande Vie

SAUVIGNON BLANC 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.

WINE DESCRIPTION

This layered Sauvignon Blanc shows prominent aromas of passion fruit, cut grass and peppers. The flavours on the nose follows through on the palate and the palate is fresh, zesty, well balanced with a linear acidity and fruity finish.

MATURATION

None

SERVING SUGGESTION

Enjoy this wine on its own or with a variety of salads, white meat dishes and fresh seafood. Sauvignon Blanc is generally best enjoyed when it is chilled.

CELLARING POTENTIAL

Enjoy now or cellar for 20 months from vintage date.

WINE ANALYSIS

Alcohol: 13.06 % v/v
pH: 3.32
Total acidity: 6.51 g/l
Residual sugar: 4.83 g/l