



LABORIE

La Grande Vie

CC NECTAR ROSE

WINE OF ORIGIN

Western Cape

VINTAGE CONDITIONS

Ahead of this challenging vintage, winter brought enough cold to break dormancy although drought conditions persisted. It was the third year in a row without groundwater recharge. The cool weather continued into spring and delayed bud break, which occurred without incident. Cooler nights and days with higher than long-term rainfall kept vine development on track. October and November saw higher rainfall, but not enough to make up the deficit while Southeaster winds during flowering had a variety of impacts. December and January were significantly warmer than 2017. Harvest also began five days later and was defined by small berries, low yields and big concentration. Despite the rollercoaster ride, harvest's near-perfect timing produced great, elegant wines with full ripeness.

VARIETIES

60.7% Pinot noir, 34.1% Chardonnay, 5.2% Pinotage

MATURATION

This Méthode Cap Classique (MCC) was matured on lees, in bottle, for 18 months.

WINEMAKING

The grapes were hand harvested into bins in the cool of the morning. They were then whole-bunch pressed and only free-run juice was used for the final blend. A selected yeast strain was used for primary fermentation. A 10% portion of the Chardonnay was allowed to undergo malolactic fermentation. The wine was blended and bottled, and underwent a secondary fermentation in the bottle. This was followed by bottle maturation of approximately 18 months. Only then was it disgorged, corked and labelled.

WINE DESCRIPTION

This vibrant salmon pink bubbly is laced with prominent aromas of fresh red berries and velvety cherry notes. The palate is seductively fresh with lingering tastes of creamy nougat and strawberries all perfectly balanced with hints of citrus. The mousse is elegant and fine. Bubbles of pure enjoyment.

SERVING SUGGESTION

Enjoy this bubbly well chilled, on its own or with delicate seafood dishes and entrées.

WINE ANALYSIS

Alcohol: 11.85 % v/v
pH: 3.15
Total acidity: 6.8 g/l
Residual sugar: 40.0 g/l

