



LABORIE

La Grande Vie

CAP CLASSIQUE BLANC DE BLANCS 2018



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.

VARIETALS

100% Chardonnay

WINE DESCRIPTION

This complex Cap Classique shows rich secondary aromas with Nougat, citrus, creaminess and nuttiness on the nose. On the palate there are hints of lime, accompanied by aromas of toasted bread. The mousse is fine, elegant and ensures a rich, creamy and textured palate with an explosive acidity and lasting, elegant finish.

WINEMAKING

The grapes were hand harvested into bins in the cool of the morning. They were then whole-bunch pressed and only the best cuvee juice was used for the final blend. A selected yeast strain was used for primary fermentation. No malolactic fermentation was permitted to ensure freshness. The wine was blended, bottled and underwent a secondary fermentation in the bottle. This was followed by bottle maturation of approximately 48 months. Only then it was disgorged, corked and labelled.

SERVING SUGGESTION

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

WINE ANALYSIS

Alcohol: 12.01% v/v
pH: 3.12
Total acidity: 7.36 g/l
Residual sugar: 6.63 g/l