



LABORIE

La Grande Vie

CAP CLASSIQUE NECTAR ROSÉ



WINE OF ORIGIN

Western Cape

VINTAGE CONDITIONS

Water is the key feature of this vintage. Its lack to begin with and its abundance at the end with a few key cameo performances in between. Simply put we began this vintage with a very dry winter indeed. Our winter rains are the main source of moisture for our soils in the Western Cape and particularly in the Coastal regions. Our soils are consequently the biggest (most important) reservoir of moisture for our vineyards in these regions. With winter rainfall between 50% and 60% of long-term averages, dropping below the drought years of 2017/2018 in some places. Spring and summer rainfall were not enough to make up for the shortfall until early December when a cloudburst of thundershowers (and some hail) brought great relief. The rains caused increased disease pressure, but was managed well. What was becoming clear in January was a seriously smaller grape crop lead by smaller berries in particular. The smallest crop in 19 years. Cooler early season conditions led to great concentration of aromatics and structure further strengthened but smaller berry size. Early, light and brisk was the harvesting period until late February and early March where unseasonal rainfall slowed things down considerably for the last portion of the vintage.

VARIETALS

48% Pinot Noir, 39% Chardonnay, 13% Pinotage

MATURATION

This Cap Classique (CC) was matured on lees, in bottle, for approximately 24 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 24 months. Only then was it disgorged, corked and labelled.

WINE DESCRIPTION

This vibrant salmon pink bubbly is laced with prominent aromas of fresh strawberries, candy floss & floral notes.

The palate is seductively fresh with a lingering taste of creamy nougat and strawberries all perfectly balanced with hints of sweet fruit flavours. The mousse is elegant and fine. Bubbles of pure enjoyment.

SERVING SUGGESTION

Enjoy this bubbly well chilled and on its own or with delicately flavoured food, particularly seafood dishes and entrées.

WINE ANALYSIS

Alcohol: 11.91% v/v
pH: 3.12
Total acidity: 7.37g/l
Residual sugar: 39.1g/l