



LABORIE

La Grande Vie

CABERNET SAUVIGNON 2025



WINE OF ORIGIN

Western Cape

VINTAGE CONDITIONS

The 2025 harvest started on Tuesday 14 January with Chardonnay grapes for MCC from Wellington. This was six days later than 2024. One of the key characteristics of this vintage is that the weather was moderate throughout this harvest.

These moderate weather conditions resulted in slower ripening of the grapes, which lead to a more balanced sugar and acid development in the berry. Disease pressure was low during harvest and the conditions of the vines were remarkably good. With the exception of Chenin Blanc the yields are better than the previous harvest but still in the average to low side. This was a surprise, given the excellent winter rains that preceded this vintage growing season.

Vintage ended 2 April, which is a little late making for a slow and extended vintage. The wines are bright and full of promise. Exciting times indeed.

WINE DESCRIPTION

A rich and expressive Cabernet Sauvignon with remarkable depth and elegance. Aromas of ripe blackcurrant are complemented by fresh spearmint and subtle spice, creating an inviting and complex bouquet. The palate is smooth and generous, revealing layers of juicy dark fruit supported by a well-structured tannin backbone. Balanced and refined, the wine concludes with a long, seamless finish that lingers gracefully, showcasing both sophistication and character.

MATURATION

The wine was matured for 10 to 12 months in mostly second and third-fill barrels.

SERVING SUGGESTION

Enjoy this wine on its own or with grilled meat, game or any other flavoursome red meat dishes.

CELLAR POTENTIAL

Enjoy this wine now or cellar for up to 4 years.

WINE ANALYSIS

Alcohol: 14.0% v/v
pH: 3.51
Total Acidity: 5.85 g/l
Residual Sugar: 3.67 g/l