



LA BRI CHARDONNAY 2010

TASTING NOTES

Honeysuckle notes on the nose followed by fresh pineapple and hints of spice. Rich orange and mandarin fruit on the palate complemented by balanced crisp acidity, integrated oak and a long lingering finish.

THE HARVEST

Handpicked during last week of February.

IN THE CELLAR

Overnight cold storage of the grapes preserved the fresh fruity character during whole bunch pressing. After settling, the clear juice was racked off its gross lees into French oak barrels. After two months lees contact, the wine was racked and returned to age for a total of 8 months in 57% new and 17% - 2nd fill oak. The unoaked portion was used to make up the final blend.

BOTANICAL SKETCH

Clivia miniata

Clivia - after the Duchess of Northumberland, Lady Charlotte Clive who first cultivated the type specimen in England. The world's love affair with South Africa's clivia began in the 1800's when specimens were sent back to England. The discovery of the yellow flowered *Clivia miniata* (*C. miniata* var. *citrina*) in the late 1800's fuelled an interest which still persists today. The bright yellow colour of the Clivia is synonymous with our lively **Chardonnay** and its floral notes

RECENT ACCOLADES

John Platter 2011 – 4 Stars

TECHNICAL ANALYSIS

Winemaker

Alcohol 13.8 %vol

pH 3.74

RS 3.6 g/l

Total Acid 5.5 g/l

Volatile Acidity 0.50 g/l

Appellation Franschhoek

CHARACTERISTICS

Type White

Style Dry

WOODED