

LABRI 1694
FRANSCHHOEK

Chardonnay 2011



TASTING NOTES

Bright lime green colour. The nose explodes with lemon and lime citrus with subtle almond undertones. A fresh, crisp, zippy entry with hints of tropical fruit on the mid palate and a creamy, elegant 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 25% new French oak barrels. The wines underwent natural fermentation in the barrels. After two months lees contact and weekly battonage, the wine was racked and returned to age for a total of 7 months.

BOTANICAL SKETCH

Each of our wines is linked to a specific flower – the characteristics of the wine are symbolized by that particular flower on the label.

Clivia miniata

Clivia - after the Duchess of Northumberland, Lady Charlotte Clive who first cultivated the type specimen in England. The bright yellow colour of the Clivia is synonymous with our lively **Chardonnay** and its floral notes

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|---------|-----------|------------|---------|
| Alcohol | 13.3 %vol | pH | 3.54 |
| RS | 1.7 g/l | Total Acid | 6.3 g/l |

AWARDS

Old Mutual Trophy 2012 - Bronze