

**LABRI** 1694  
FRANSCHHOEK



## Chardonnay 2012

### TASTING NOTES

Bright straw yellow with a lime green tinge. The nose explodes with lemon and lime citrus and chalkiness with subtle almond undertones. A fresh, crisp, zippy entry with a lemony mid palate and a long 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 35% 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 11 months.

### BOTANICAL SKETCH

#### *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

Alcohol 13.58 %                      pH 3.18

RS 1.7 g/l                                      Total Acid 7.1 g/l

### AWARDS

Winemakers Choice Awards – Diamond

Veritas Awards 2013 – Silver

Michelangelo Awards 2013 – Silver