

LABRI 1694
FRANSCHHOEK



Chardonnay 2014

TASTING NOTES

A beautiful peachy melon nose with hints of butter toast. Fresh on entry showing crisp green apple acidity on the palate. Hints of pine nuts on the finish.

THE HARVEST

Handpicked in the 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 23% new French oak barrels. The wines underwent natural fermentation in the barrels. After four months lees contact and weekly battonage, the wine was racked and returned to age for a total of 10 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 12.73 %

pH 3.43

RS 4.3 g/l

Total Acid 5.6 g/l

AWARDS

Veritas Awards 2015 – Gold

The Sommeliers Selection – Winner 2015