

**LABRI** 1694  
FRANSCHHOEK

## Chardonnay 2015



### TASTING NOTES

Chalky, lemon, quince nose with crisp Granny Smith apple acidity on the palate and a lingering lime finish.

### THE HARVEST

Handpicked in the last week of January.

### 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 50% new French oak barrels. The wines underwent natural fermentation in the barrels. After three months lees contact the wine was racked and returned to age for a total of 12 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 12.61 %

pH 3.52

RS 4.61 g/l

Total Acid 5.49 g/l

**AWARDS**  
**New Release**