

**LABRI** 1694  
FRANSCHHOEK

## Chardonnay 2016



### 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 53% 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 12.81 %

pH 3.55

RS 1.38 g/l

Total Acid 5.25 g/l

### AWARDS

**New Release**