

**LABRI** 1694  
FRANSCHHOEK

## Chardonnay 2013



### TASTING NOTES

Bright straw yellow with a golden edge. The nose explodes with lemon and lime citrus, a slaty minerality and subtle macadamia undertones. A fresh, crisp, zippy entry with a sweet-sour lemony mid palate and a long elegant finish

### THE HARVEST

Handpicked in the second 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 70% 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 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 13.63 %

pH 3.45

RS 2.0 g/l

Total Acid 6.0 g/l

### AWARDS

Veritas Awards 2014 - **Gold**