

Sauvage La Bri 2013

WINEMAKERS NOTES

Only 1444 bottles of this 3rd vintage MCC were produced

THE HARVEST

This Blanc de blancs is 100% Chardonnay from the oldest block on La Bri – planted in 1991

The grapes for this iconic wine were hand-picked on the 31st of January 2013.

IN THE CELLAR

The grapes were hand sorted and whole bunch pressed before fermentation in 4 old French barrels.

After 3 months in barrel the base wine was bottled and crown capped by hand, Liquer de tirage was added and the wine was left to complete its secondary fermentation.

Sauvage La Bri has matured *sur lie* for 5 years in the bottle before disgorgement. No dosage was added to produce this Brut Nature Cap Classique.



The story behind the label:

The Flower

Serruria Florida - commonly known as the Blushing Bride or the Pride of Franschhoek.

This flower represents a celebration of life and love and a recognition of the origin of our grapes and the history of La Bri.

The Name

Sauvage La Bri (Wild La Bri) - a play on the term Sabrage (opening a champagne bottle with a Sabre) as well as the French word for wild or untamed.

Alcohol	11.66 %	pH	3.11
RS	2.2 g/l	Total Acid	9.8 g/l

AWARDS

Tim Atkin Report 2019 – 93 Points

Platter Wine Guide – 4.5 - 93 points*

Each bottle is hand numbered. The design on each metal cap reflects a flower on the label. The first 2011 vintage the flower was closed, and it opens slightly with each vintage.

This is a wine to savour – a classic MCC